

もやしもん

石川雅之

6

イブニング  
KC 213

もやしもん  
6

TALES OF  
AGRICULTURE

石川雅之

イブニングKC

講談社



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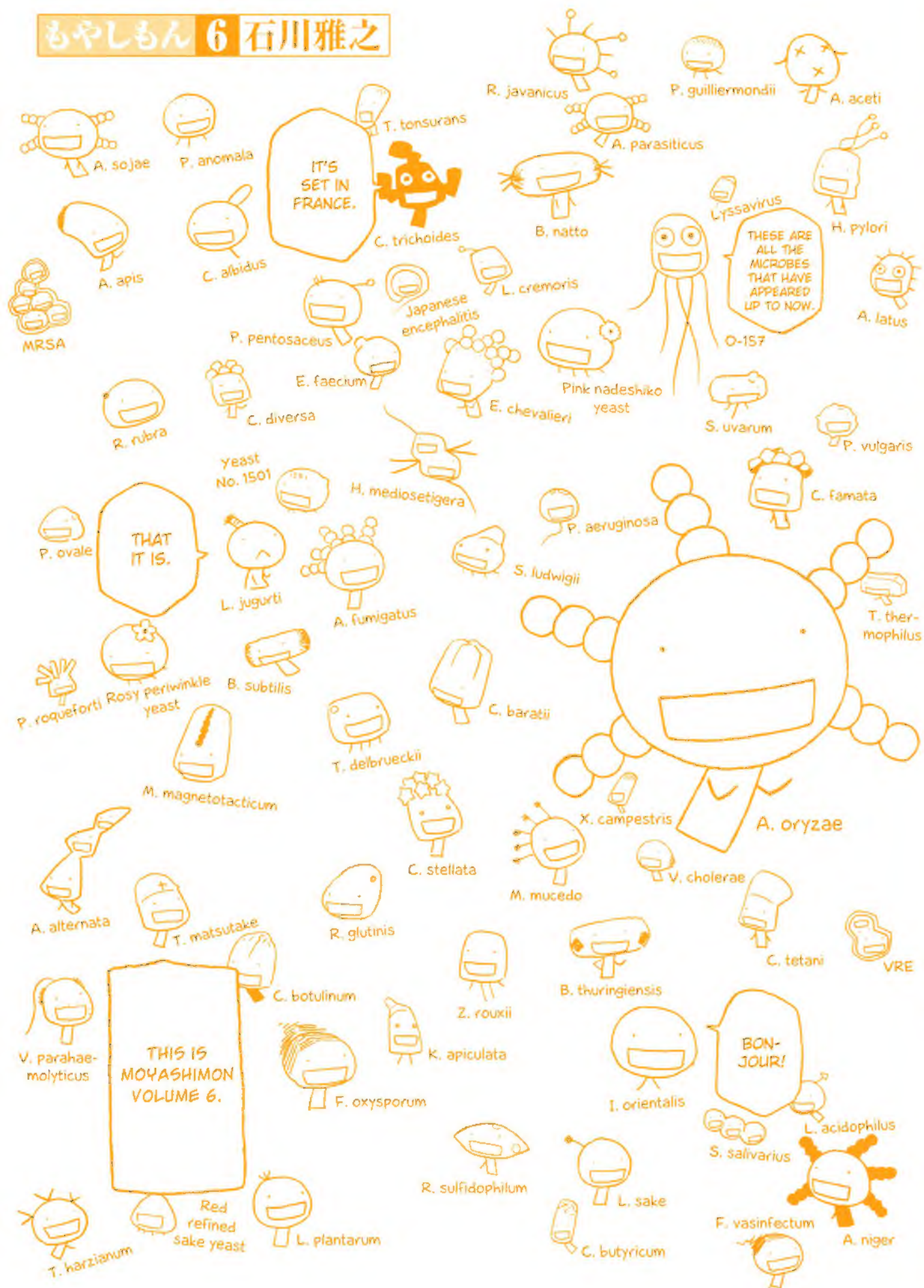
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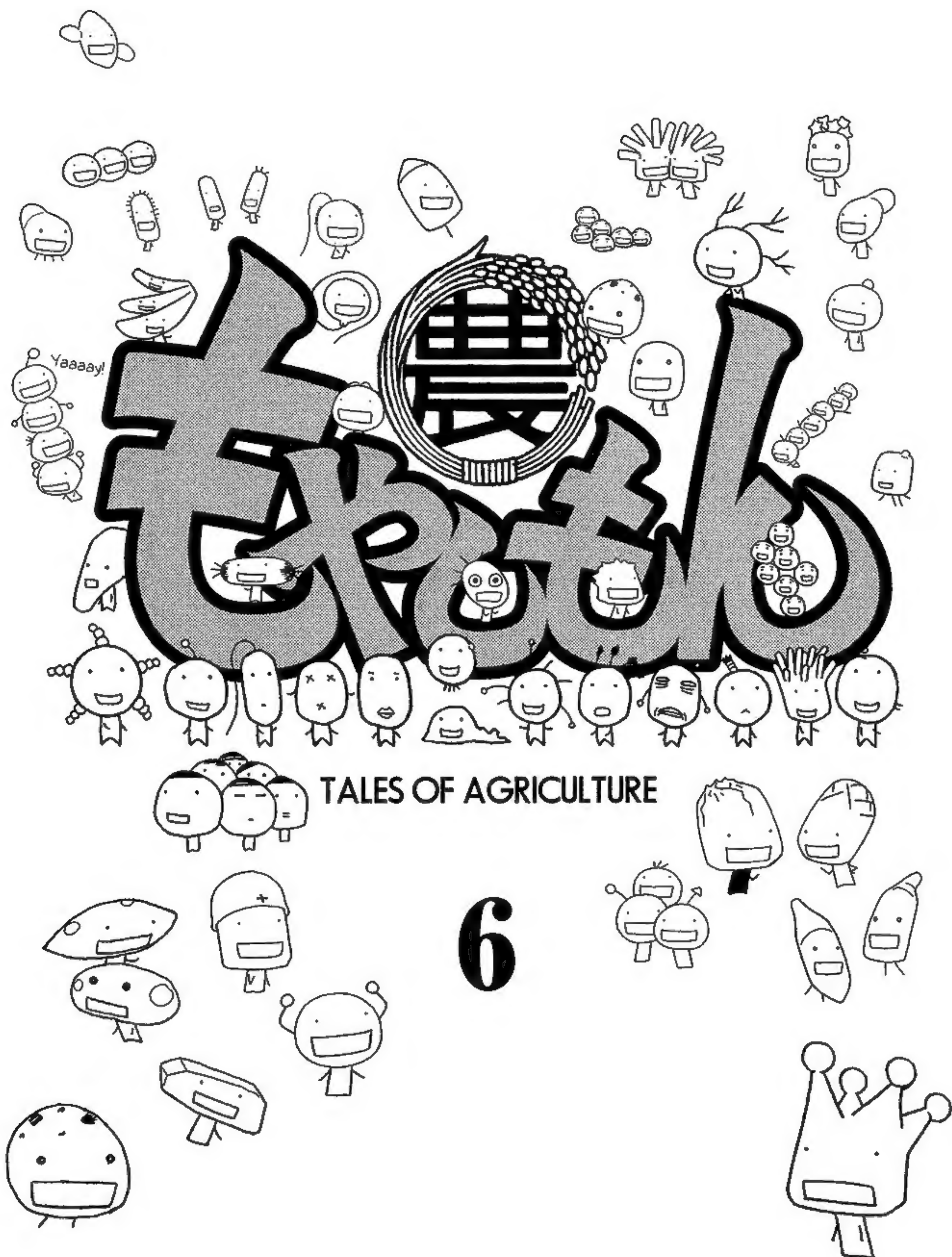
もやしもん ⑥

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MASAYUKI ISHIKAWA



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TOUR 213

Then  
give  
me  
some.



BONUS

217

This manga is completely fiction. Just in case.

Furthermore, this volume is to thank the readers by  
adding more pages with slightly less in the margins.



I WENT TO  
BED WITHOUT  
TAKING A BATH  
ON DAYS WHEN  
SOMETHING  
GOOD  
HAPPENED.

WHEN I  
WAS A  
KID,

COME  
ON,  
HARUKA!

HARUKA-  
CHAN!

.....

HARUKA!  
THEN TAKE  
ONE WITH  
YOUR  
DADDY!

I STILL HAD  
THE SCENT  
LEFT OVER  
ON MY BODY  
FROM THAT  
FUN DAY,

SO I FELT LIKE  
THE MEMORIES  
OF THAT DAY  
WOULD BE  
WASHED AWAY  
TOGETHER WITH  
THAT SCENT...

THAT'S  
EVEN  
WORSE.

Knock  
Knock



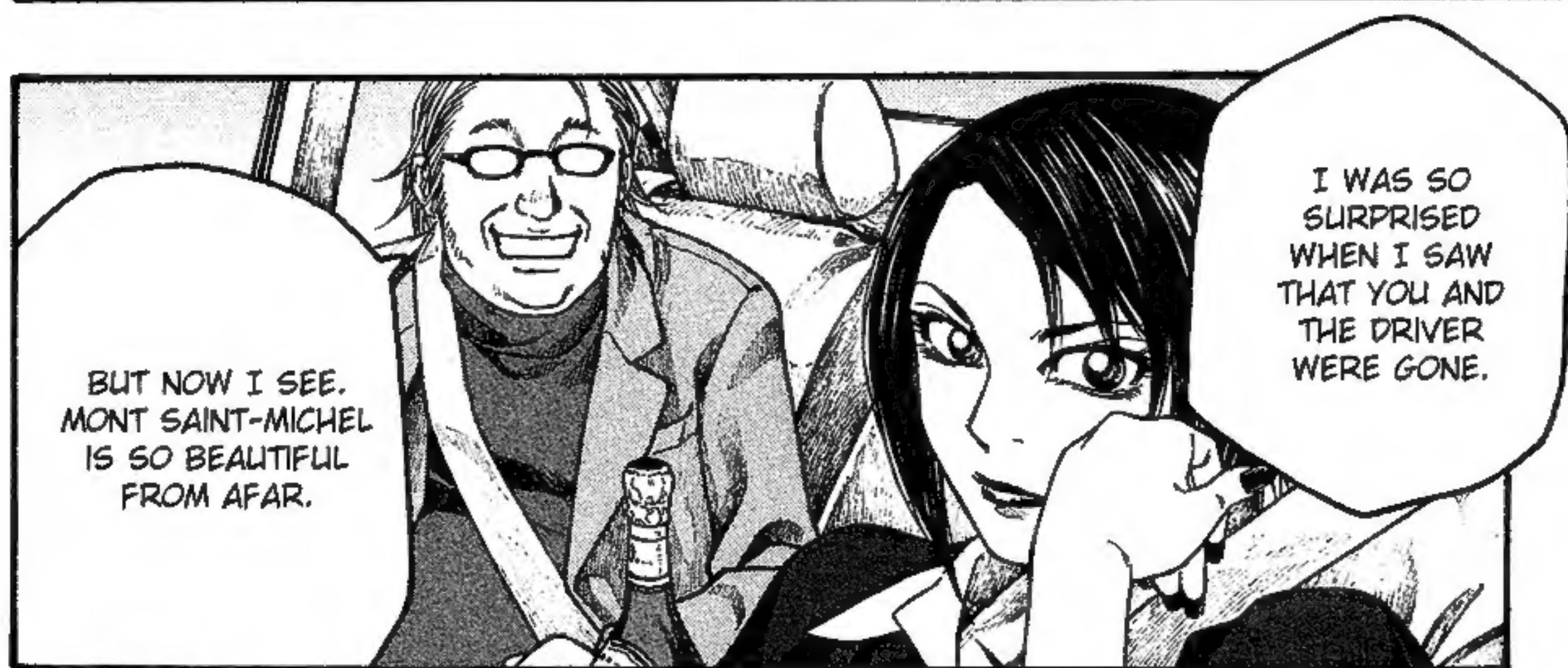
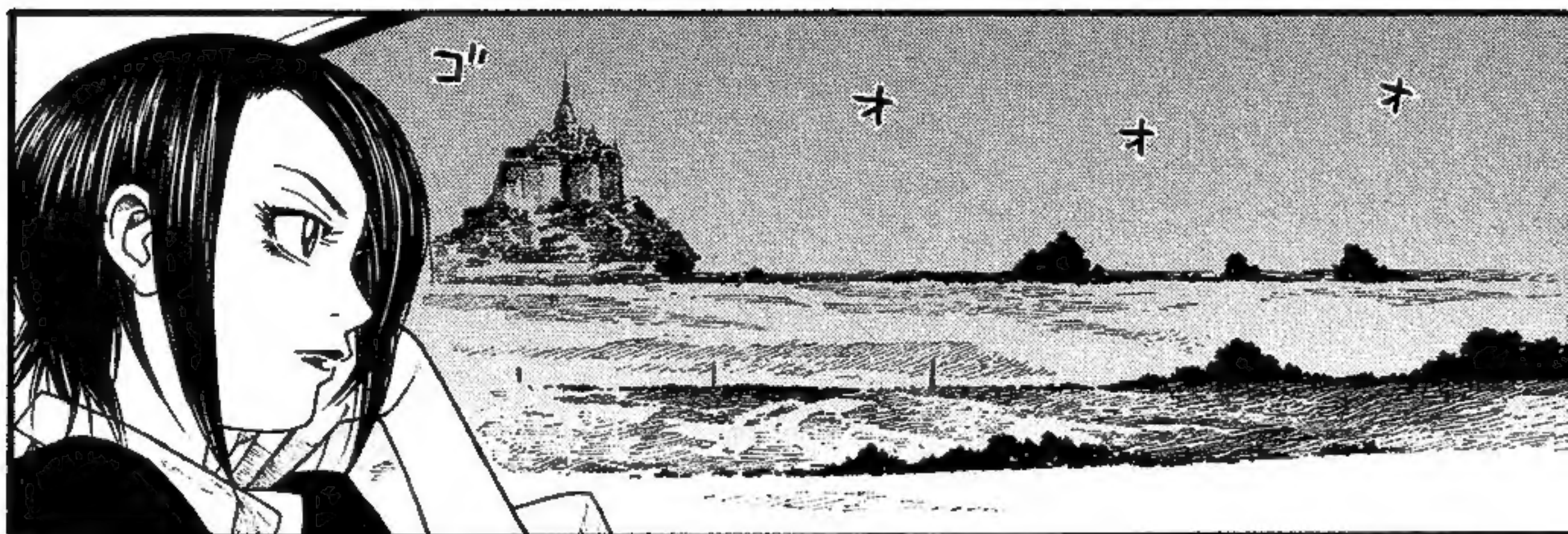
Haruka  
Hasegawa  
She's the  
first "caged  
bird".  
She's actually  
a graduate  
student at  
a certain  
agricultural  
university.



Ryuuta  
He's  
Hasegawa's  
fiance.  
Are there  
political  
marriages  
nowadays?

I'm so happy that I've been getting more Fan letters lately, but in proportion to that, I also often see people mistakenly writing "Moyashiman". Surprisingly, "man" is used even in the publisher; so I'm not really sure if this Fictional story is about people or manjuu.

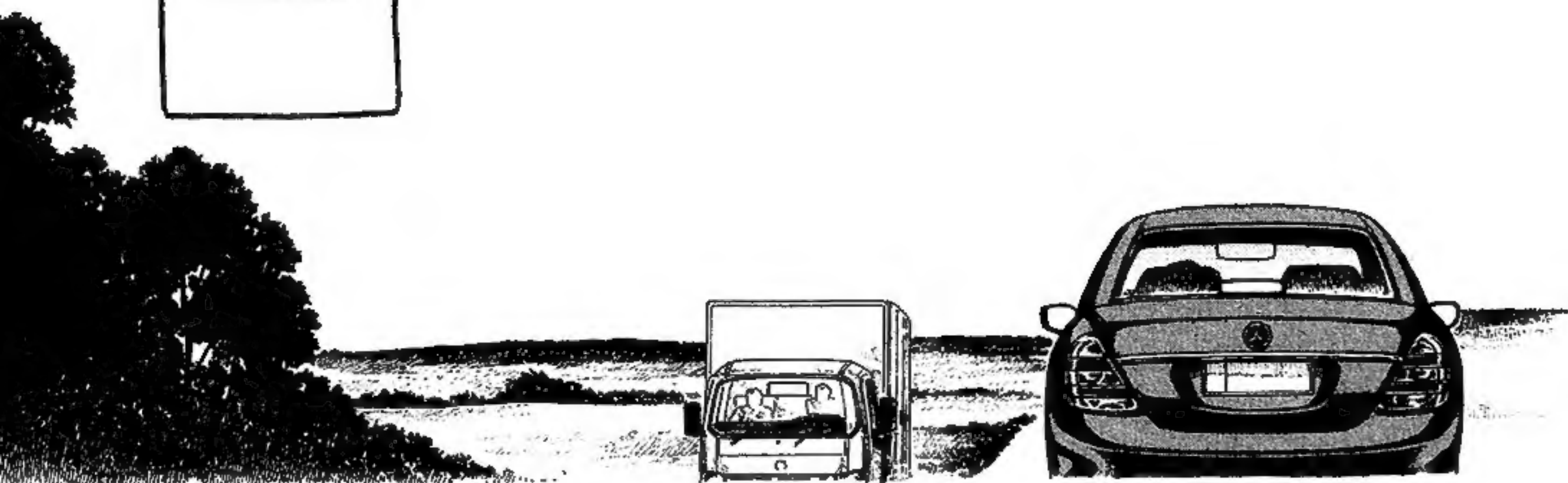






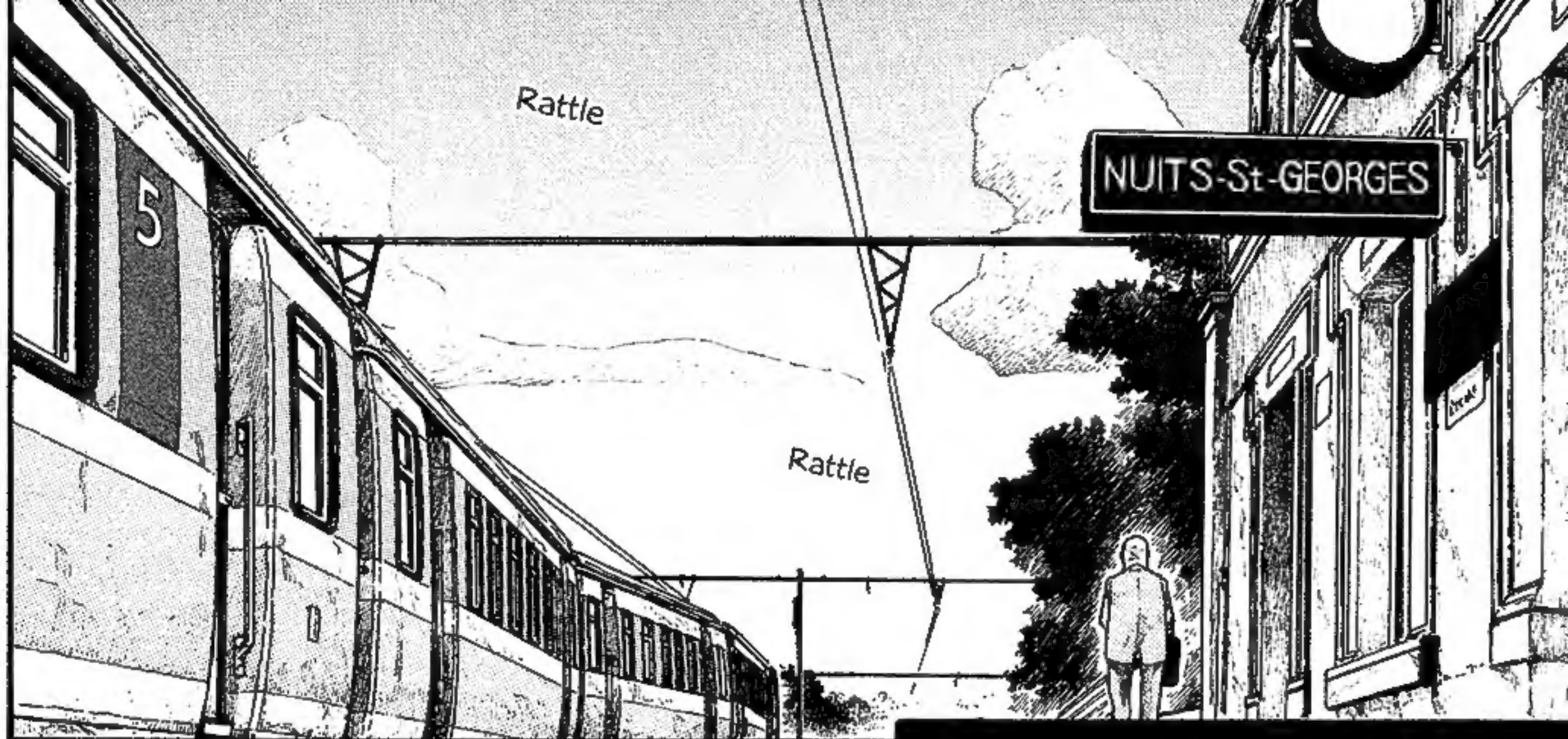
THINKING  
ABOUT IT  
NOW,

THAT  
REALLY  
WAS  
CHILDISH.



CH. 61: BOURGOGNE BLANC





**Tadayasu Sawaki**  
He's the main character. This is probably his first trip overseas, but France is so luxurious.



**Kaoru Misato**  
He's a second-year at a certain agricultural university. He can read French? Did he choose it as his second foreign language?







Takuma  
Kawahama

He's a  
second-year.  
He's wearing  
a poncho,  
not a cloak.  
And it's not  
spelled  
pancho.

WINE  
IS ALL  
ABOUT  
CULTURE.

NO MATTER HOW  
LITTLE YOU KNOW  
ABOUT FRANCE,  
IT'S UNTHINKABLE  
THAT YOU DON'T  
KNOW ANYTHING  
ABOUT WINE.

Rattle

Rattle

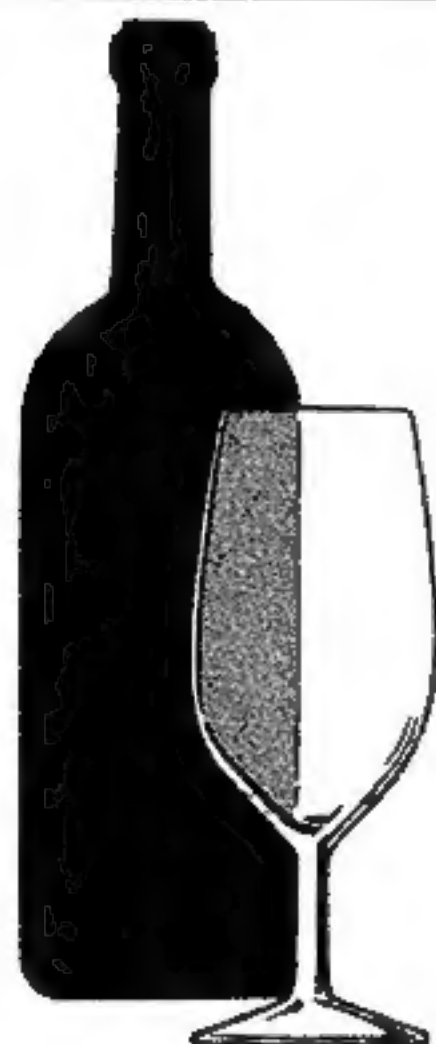
I'M NOT  
FAMILIAR WITH  
WINE, SO I  
DON'T REALLY  
UNDERSTAND  
IT.

IT'S JUST  
SO TART  
AND KINDA  
COMPLICATED...

THERE'S  
NOTHING TO  
BE AFRAID OF.  
WINE IS JUST  
ANOTHER  
DRINK.

ALTHOUGH  
HAVING  
SAID THAT,

BEAUNE IS  
RIGHT AT THE  
CENTER OF  
BURGUNDY  
WINE.



Bordeaux



Burgundy

THERE MAY BE  
VARIOUS KINDS  
OF FRENCH WINE,  
BUT THE TWO  
MAJOR TYPES ARE  
BORDEAUX AND  
BURGUNDY.







HAVE YOU FOUND ANY HASEGAWA MICROBES?

HOW ABOUT IT, LEADER?



THE REST YOU JUST PICK UP FROM WATCHING AND DRINKING.

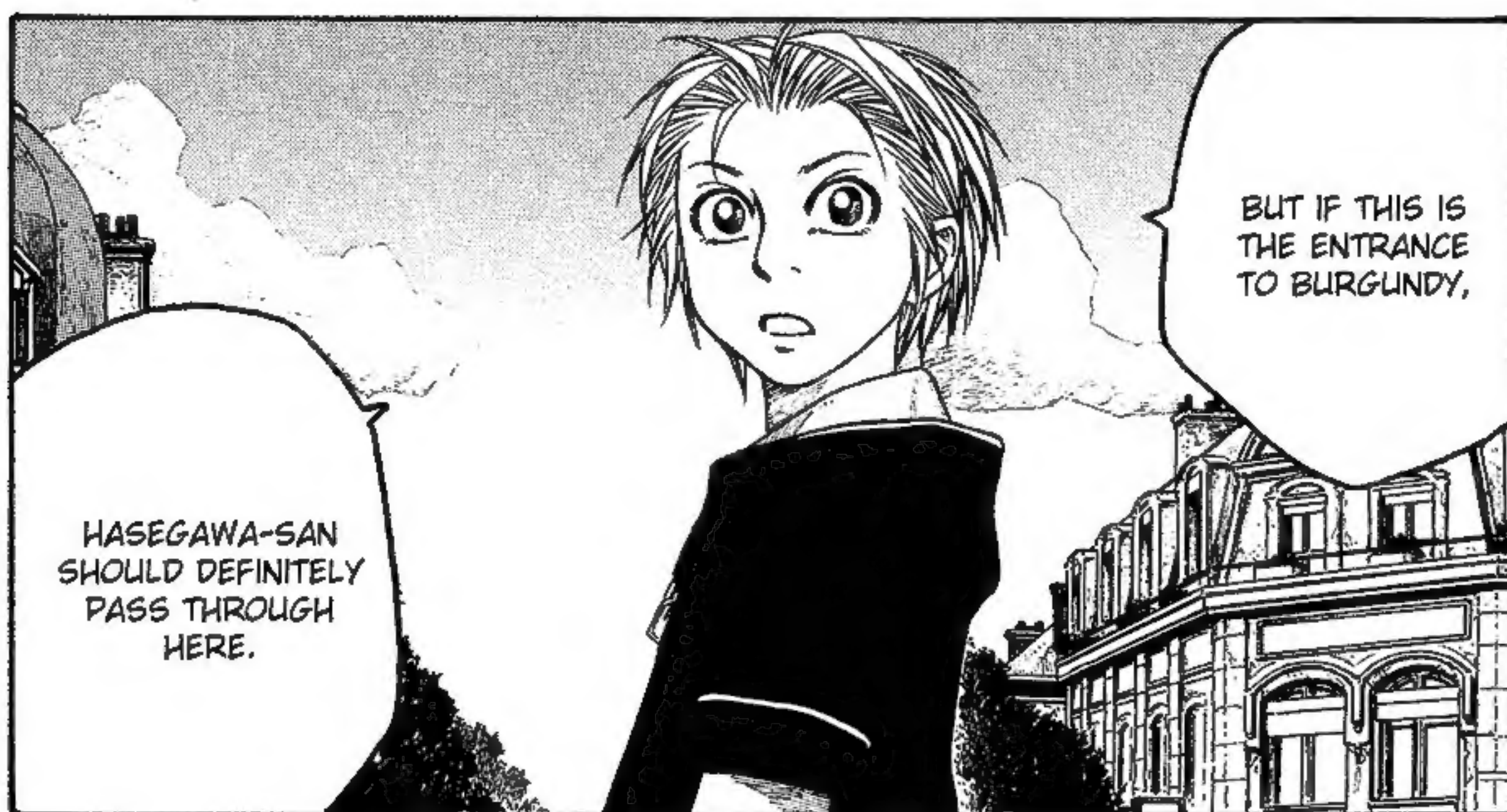
AND AS MUCH AS I'D LOVE TO TALK ABOUT THIS, WE'RE OUT OF MONEY!



It's not gonna be that easy.

AS FAR AS MICROBES GO...

I DON'T SEE ANY TRACES OF HASEGAWA-SAN AROUND HERE AT LEAST.



HASEGAWA-SAN SHOULD DEFINITELY PASS THROUGH HERE.

BUT IF THIS IS THE ENTRANCE TO BURGUNDY,



**L. lactis**  
This is lactic acid bacteria. This guy is probably wild.

**A. oryzae**  
This is koji mold. It came along from Japan.



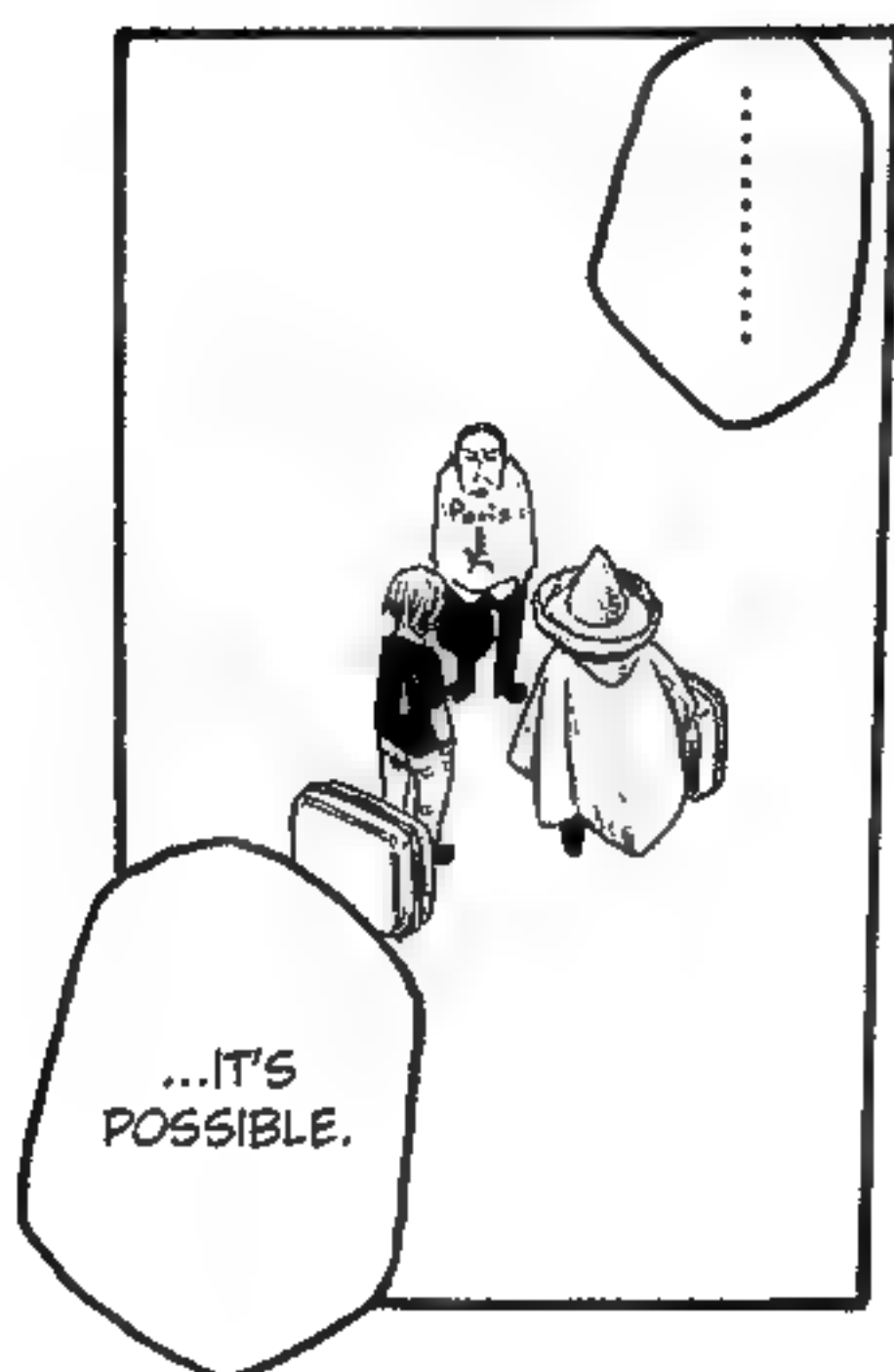
**S. cerevisiae**

This is yeast. These guys are wild, too. They're basically everywhere.

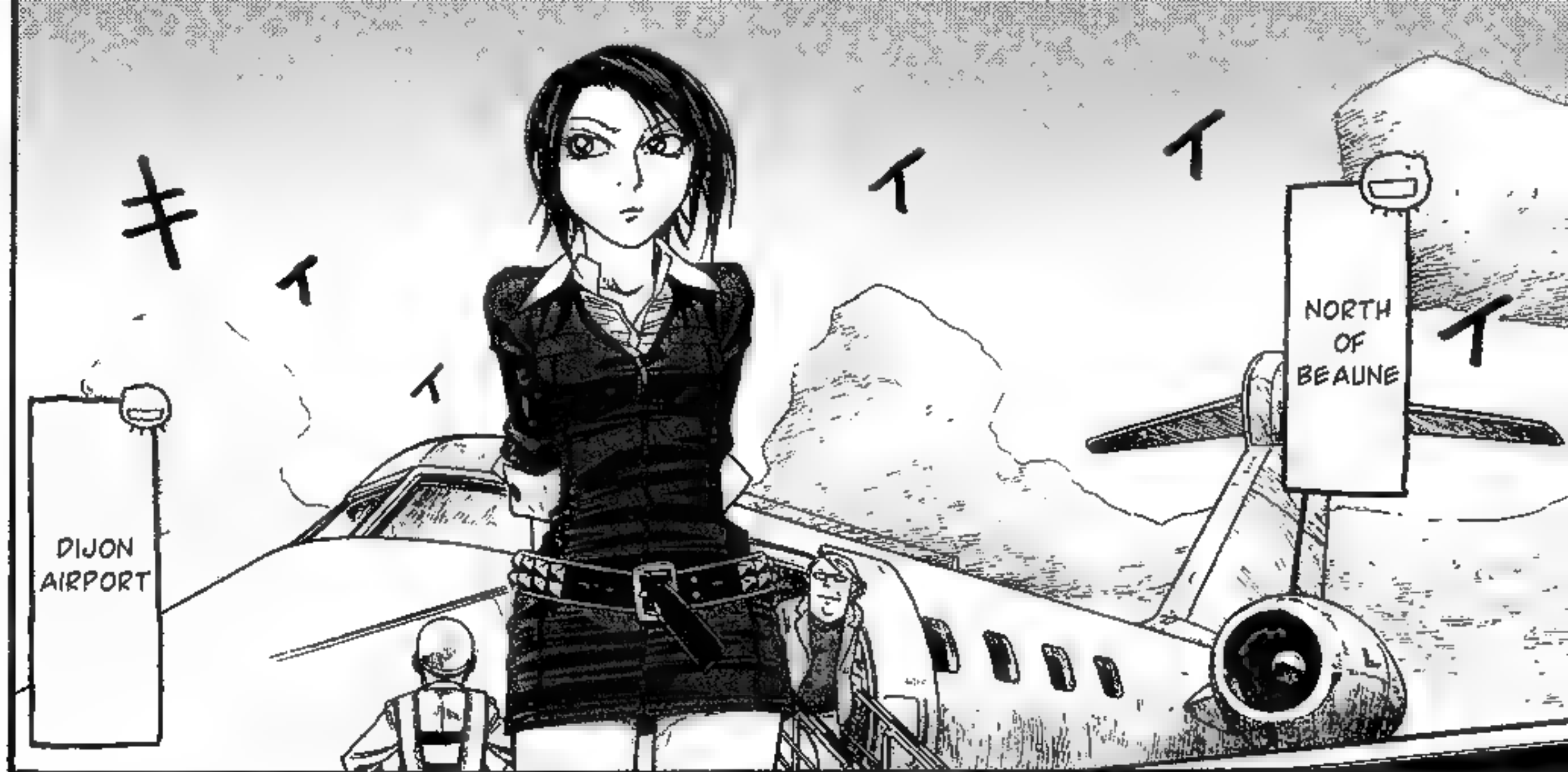




The French love their national flag.









↑ This reminds me of "Yatterman". Congrats on the remake.







IT JUST DOESN'T  
FEEL LIKE ONLY  
SOMETHING TO THIS  
EXTENT COULD MAKE  
ENOUGH BURGUNDY  
WINE TO SHIP ALL  
AROUND THE  
WORLD...

ALTHOUGH  
THERE ARE  
VINEYARDS  
ALL AROUND  
HERE...



SO EVEN  
THOUGH THERE  
ARE GRAPES AS  
FAR AS THE EYE  
CAN SEE, THIS  
REALLY DOESN'T  
AMOUNT TO  
THAT MUCH?

EVERY TREE  
HAS ABOUT  
8 BUNCHES ON  
IT, BUT THAT  
ONLY MAKES  
1/3 OF A  
BOTTLE OF  
WINE.

1  
5



AND SO, IF THE  
TREES HAVE BEEN  
GIVEN TIME TO  
STRETCH THEIR  
ROOTS, THEY'LL  
SEND ALL OF THEIR  
NUTRITION INTO THE  
GRAPE BUNCHES.

IF THEY'RE  
CONFINED WHEN  
THEY'RE PLANTED,  
THEIR ROOTS  
HAVE NO CHOICE  
BUT TO STRETCH  
DEEP INTO THE  
GROUND.

1  
4

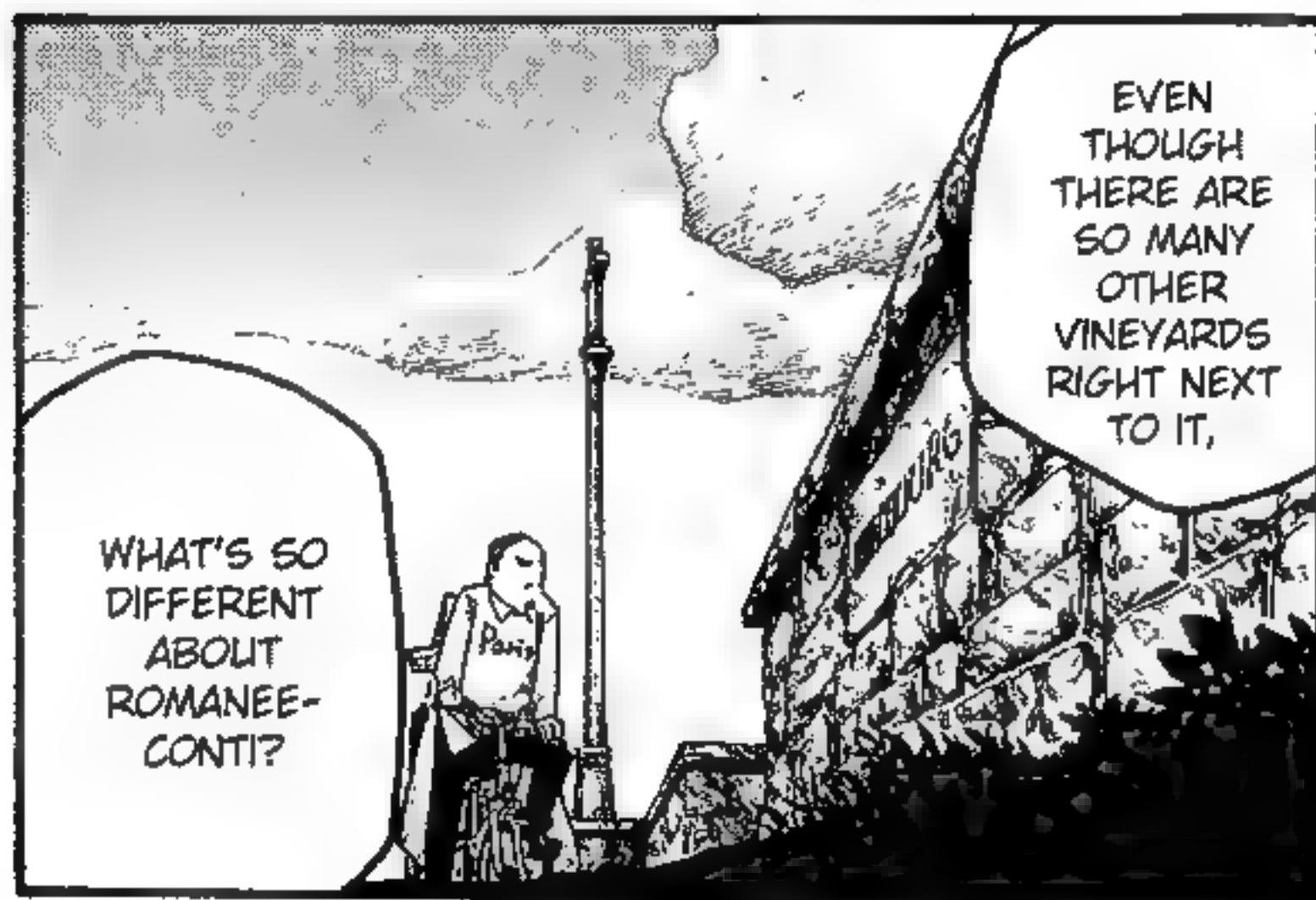


WINE GRAPES  
ARE PLANTED  
CLOSELY  
TOGETHER TO  
MAKE THE  
PLANTS FEEL  
HUNGRY.

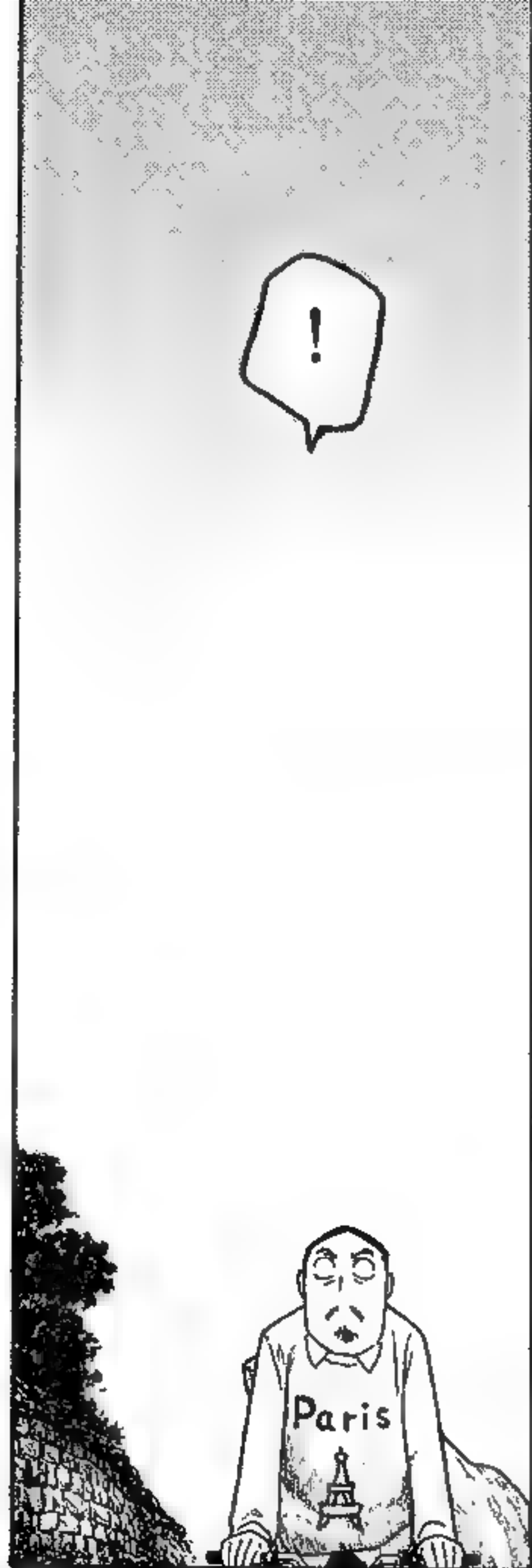
THEY DON'T  
HANG UP THE  
GRAPES WHILE  
THEY'RE  
GROWING  
THEM?

You can really feel the wind.

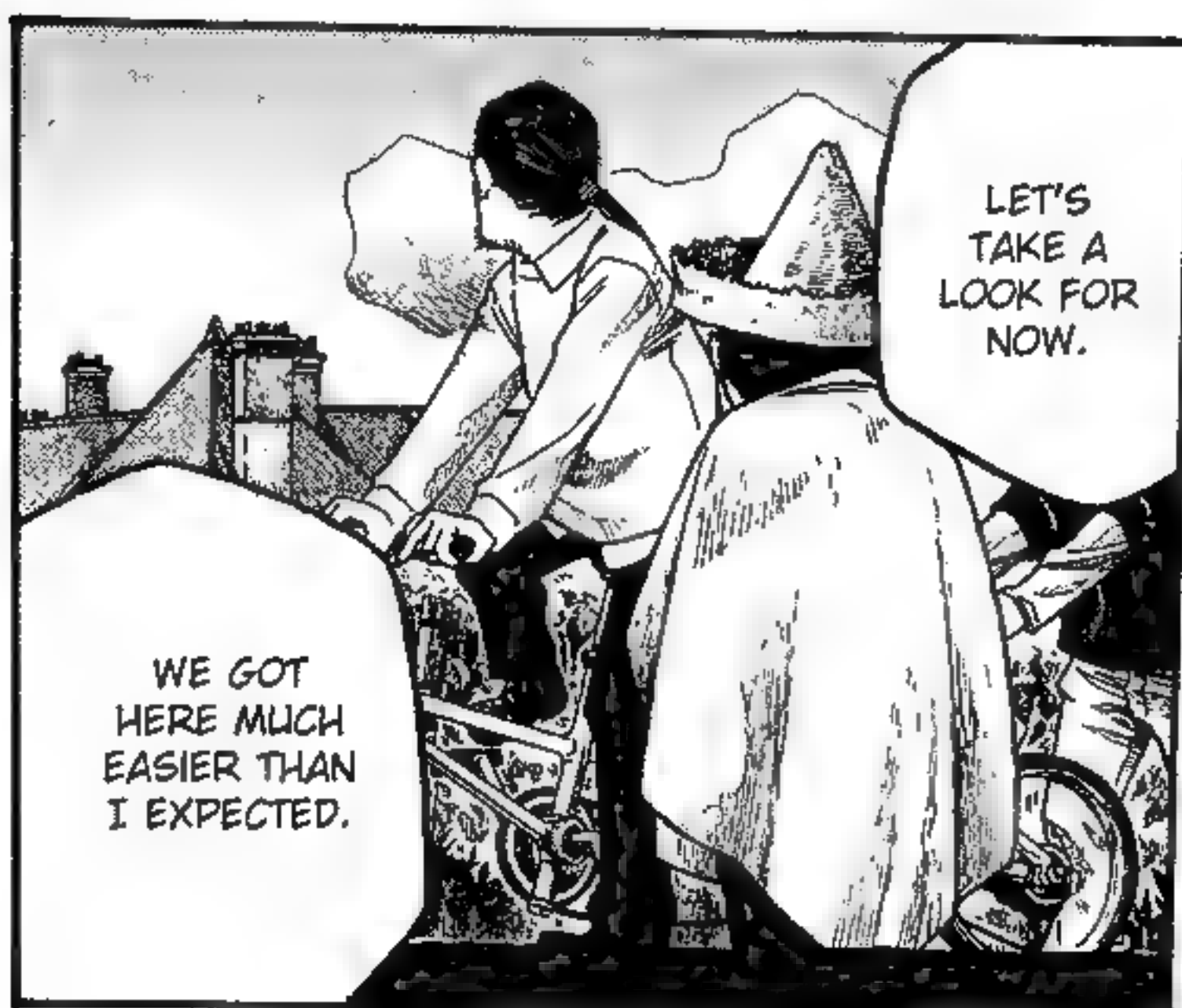
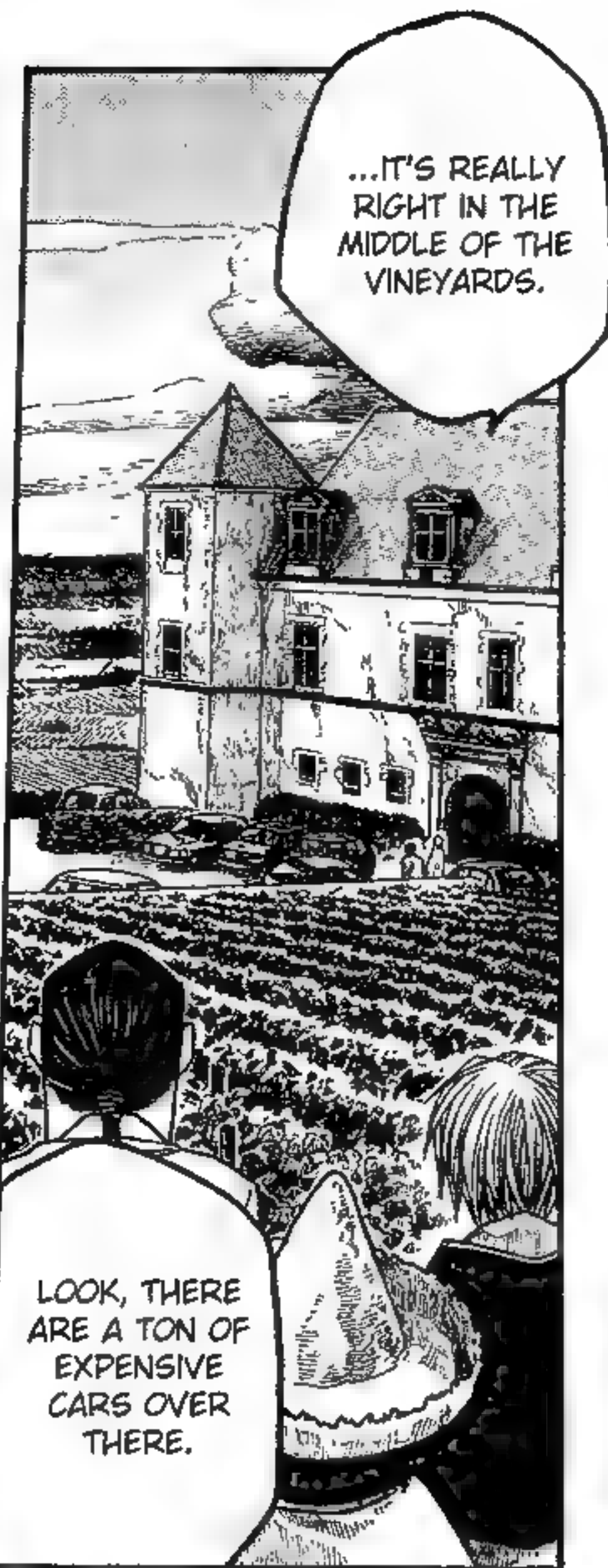




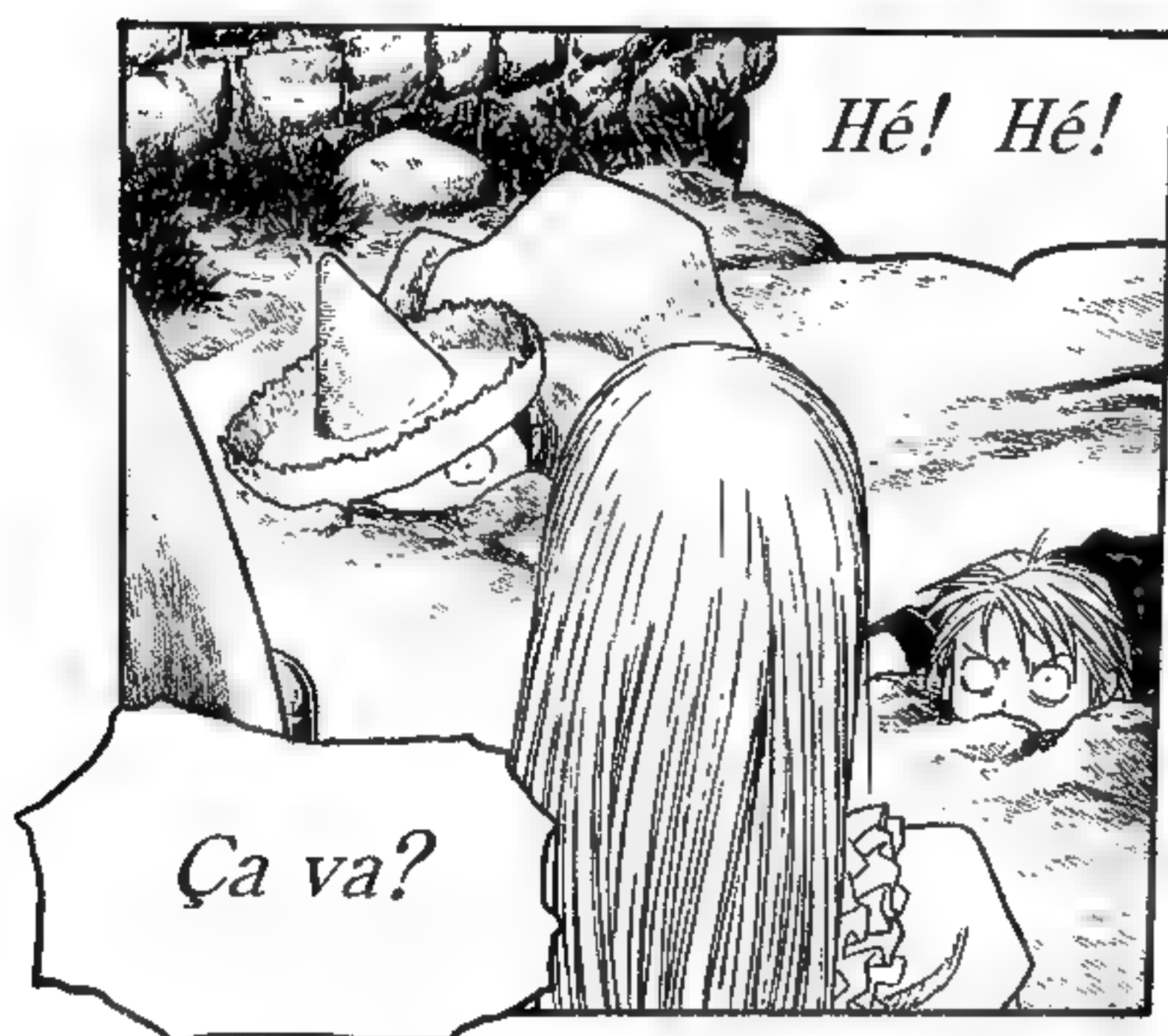












What is she saying, you ask?  
You can pretty much tell, right?



She seems to be saying, "Are they Chinese?" and "I guess I'll bury them in the field if they're dead."







Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



CH. 62:  
THE MARGINS  
AREN'T ENOUGH

BUT TO BE FRANK,  
DOESN'T IT BOTHER  
YOU THAT WINE IS  
SO CONFUSING  
ON TOP OF BEING  
KINDA HOITY TOITY?

SAWAKI AND  
THE OTHERS  
SOMEHOW OR  
OTHER MADE  
IT TO FRANCE.

WE THOUGHT  
ABOUT HAVING  
SOME FUN WHILE  
CURSING AT WHAT  
MAKES WINE SO  
COMPLICATED.

What is  
wine?

BUT  
INSTEAD,

AND SO, WE  
WERE GOING TO  
EXPLAIN WHY  
PEOPLE THAT  
SEEM TO KNOW  
A LOT ABOUT  
WINE ARE KINDA  
ANNOYING,

Whaaaaat?

AND THERE  
ARE SO MANY  
DIFFERENT  
KINDS, IT'S  
NOT EVEN  
FUNNY.

Waaal

Waaal

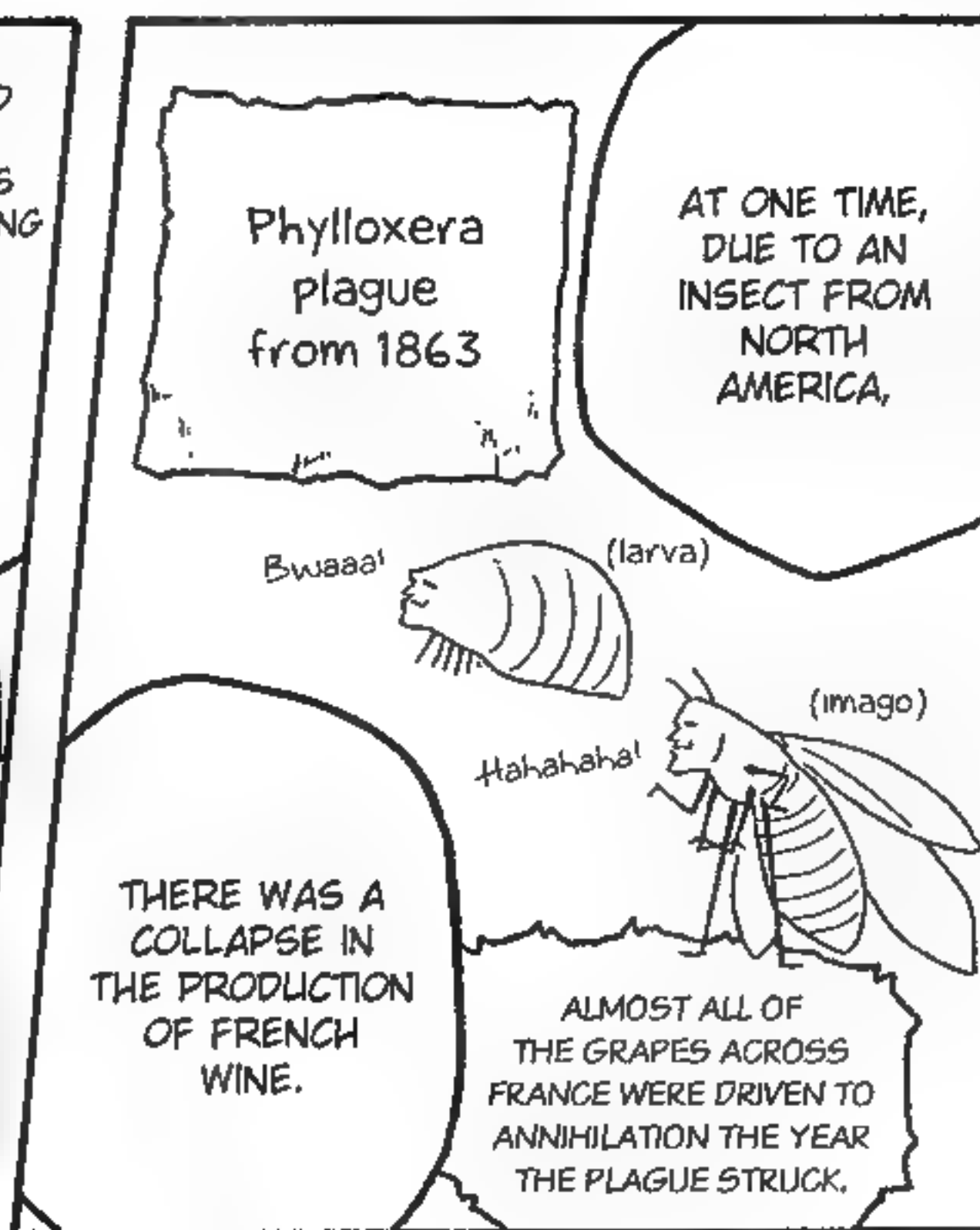
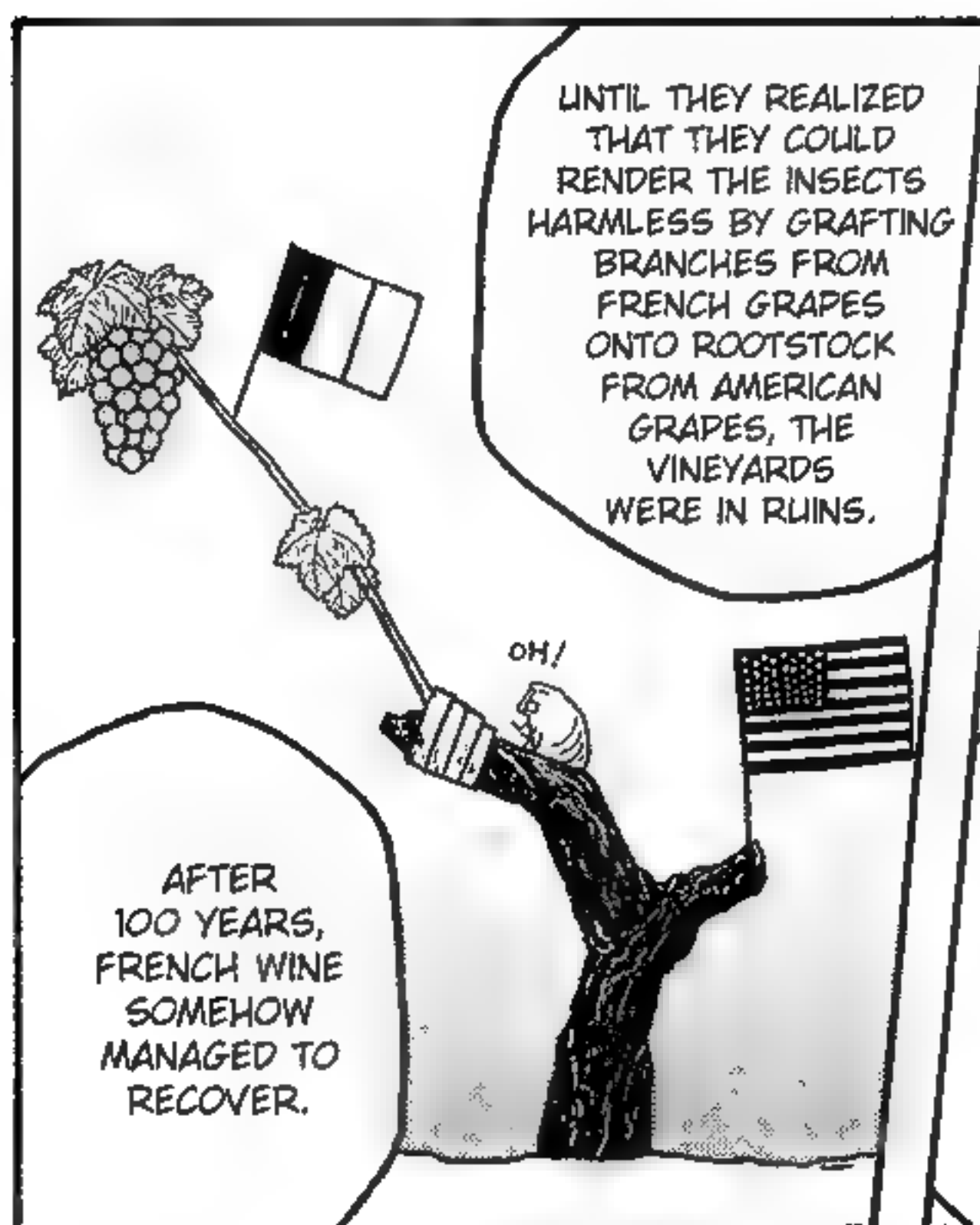
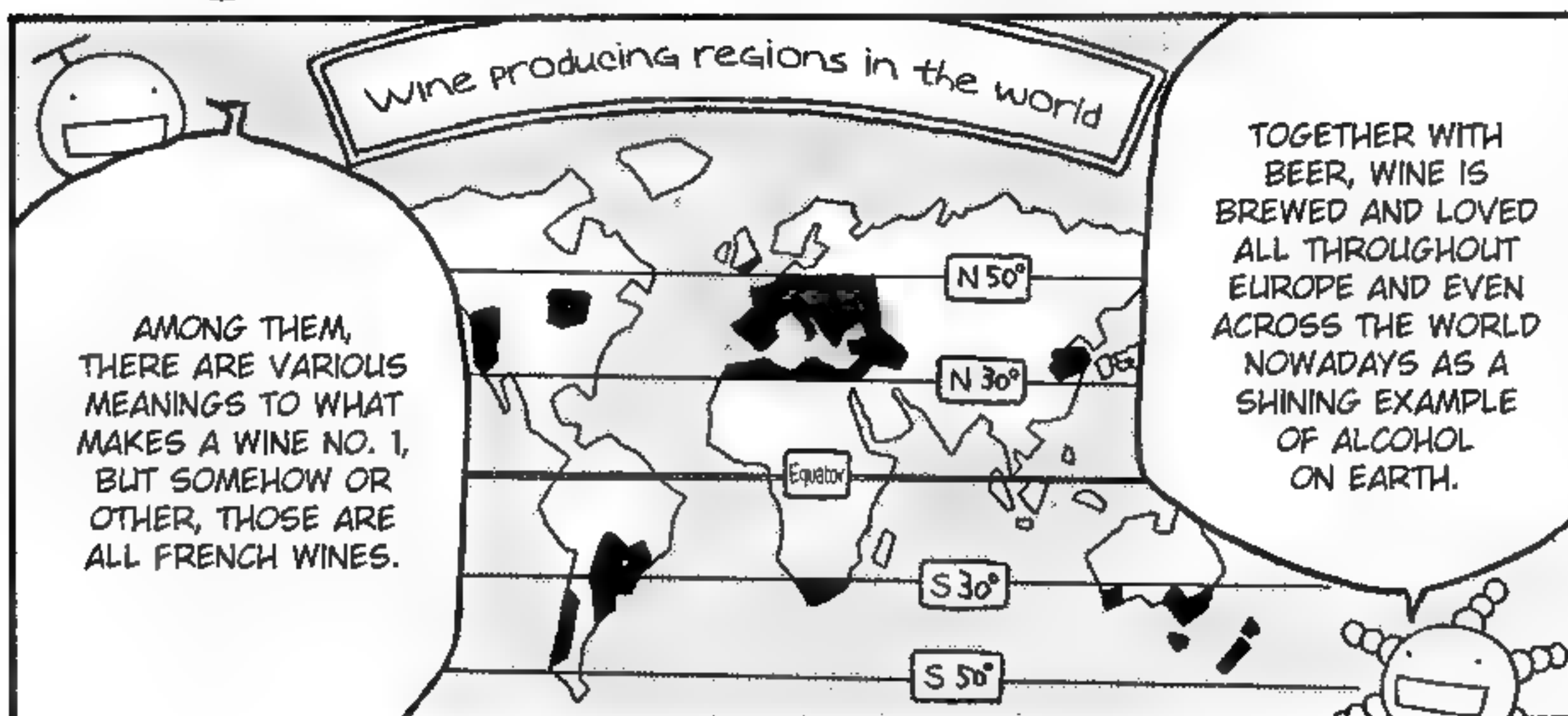
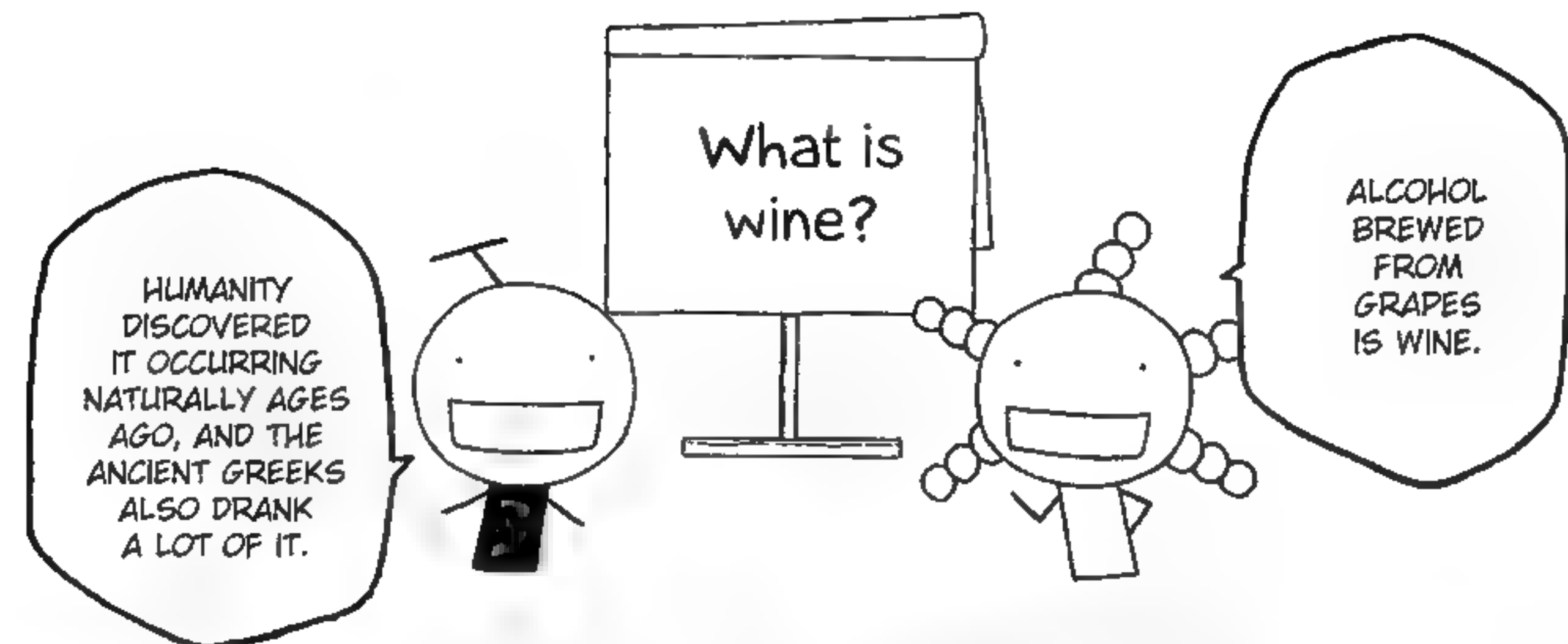
WINE IS SO  
HARD TO  
TOUCH ON.

THAT SAID, IF WE  
AVOID THIS, THE  
FRANCE ARC WILL  
JUST SEEM  
HOLLOW.

YOU MEAN LIKE  
HOW EXPENSIVE  
WINE TASTES  
BETTER THAN  
CHEAP WINE, AND  
THAT STUFF ABOUT  
GOOD QUALITY  
WINE?

It feels great that volume 6 has been released, but wine really is complicated, so this is a fictional story about me wanting to somehow or other deal with that murkiness.





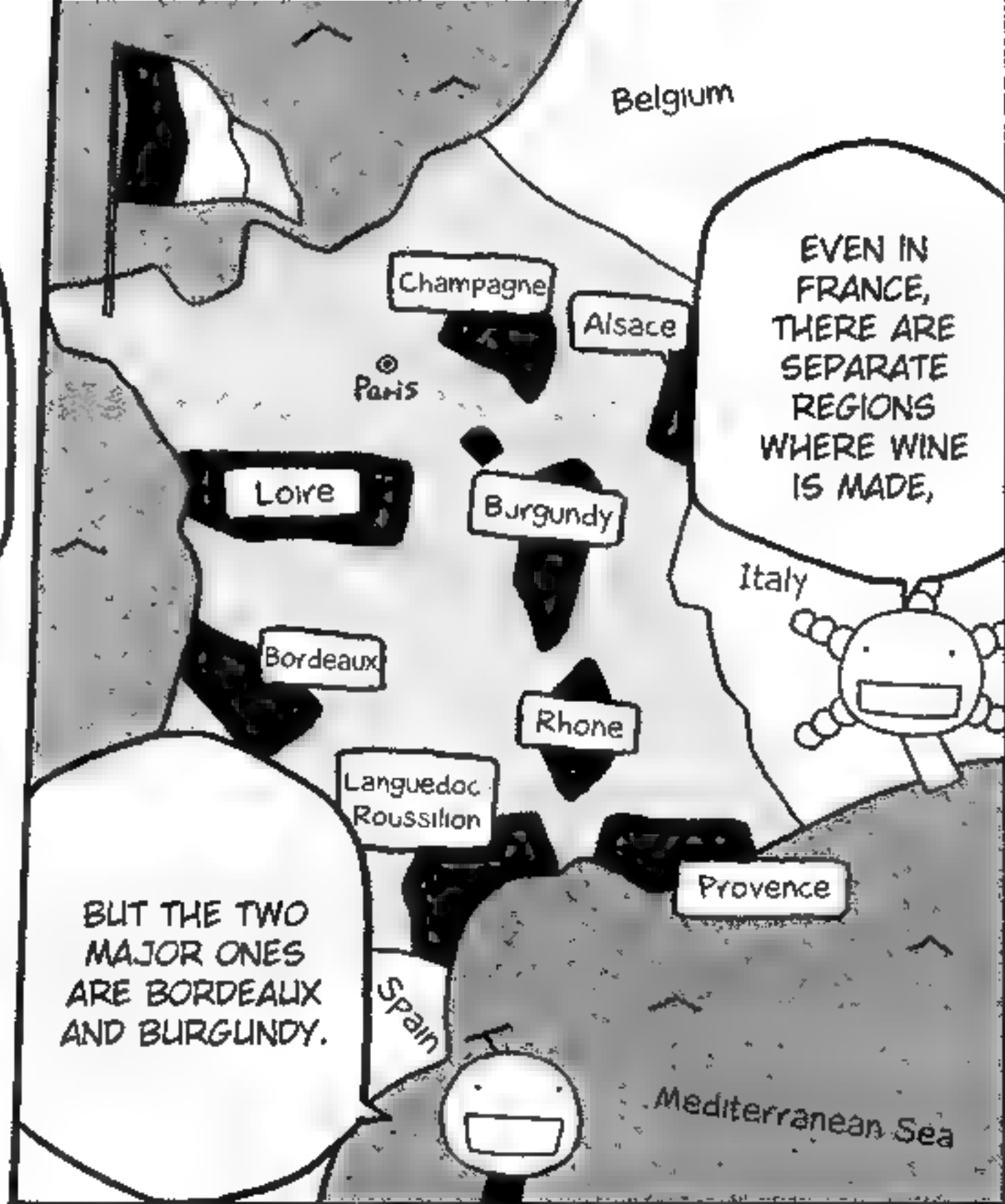
This chapter features an expansion of what's normally included in the margins.





AS FOR THEIR DIFFERENCES, FIRST OF ALL, THERE'S THE SHAPE OF THE BOTTLES.

EVEN FOR WINE AROUND THE WORLD, YOU CAN UNDERSTAND WHAT TYPE OF WINE THEY WERE AIMING FOR FROM HOW THE BOTTLE IS SHAPED.



BUT THE TWO MAJOR ONES ARE BORDEAUX AND BURGUNDY.

EVEN IN FRANCE, THERE ARE SEPARATE REGIONS WHERE WINE IS MADE,

AND IN COMPARISON, BURGUNDY IS MADE FROM JUST A SINGLE TYPE OF GRAPE.

Compared to Bordeaux

- It's more fragrant
- It tastes great without being aged.
- There are less lees.



Compared to Burgundy

- 3 times as much is produced.
- It's strong point is that it's aged for a long time
- It has a deep and rich flavor

BORDEAUX IS MADE FROM A BLEND OF VARIOUS TYPES OF GRAPES,

Burgundy	
(R) Pinot Noir	Gamay, etc.
(W) Chardonnay	Aligote, etc.

Bordeaux	
(R) Cabernet Sauvignon	Cabernet Franc Merlot
(W) Sauvignon blanc	Semillon

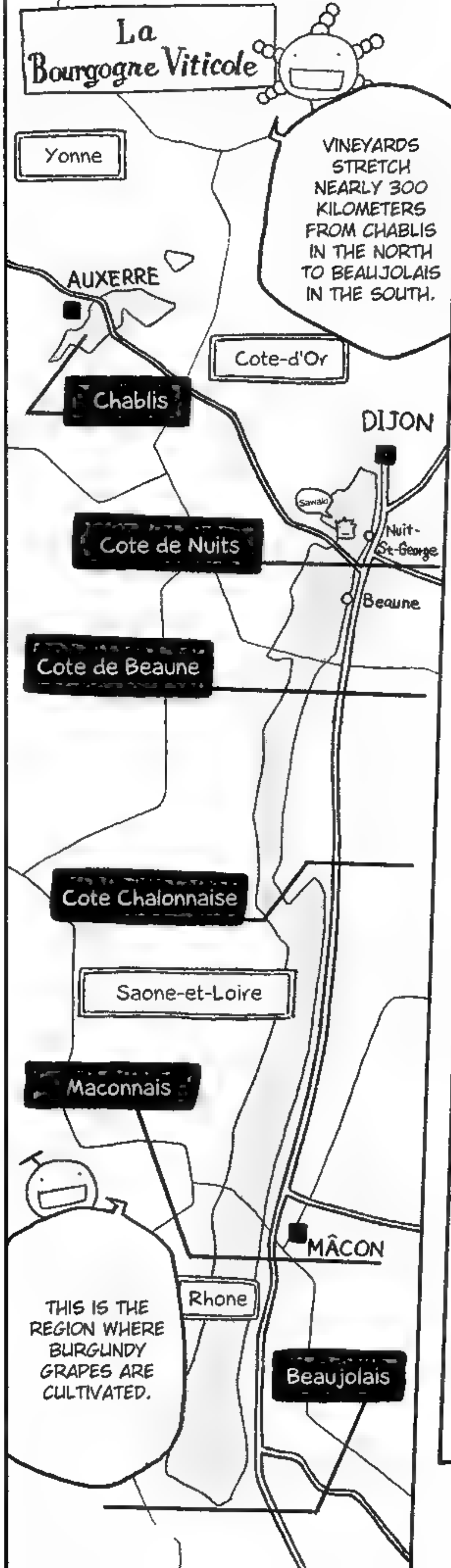
WHAT WE NORMALLY SEE IN JAPAN IS THE HIGHEST-RANKED TYPE, AOC WINE.

AOC wine	VDQS wine	Vin de Pays	Vin de Table
It has to properly signify when, where and who made it. There are various other strict rules attached to it down to minute details.	This is a somewhat locally produced wine with various rules attached to it, such as where it can be produced and what types of grapes can be used.	This is a slightly elevated table wine made from a blend of grapes grown in a single region.	This is informal table wine made from blending wines from various places together

THOSE FRENCH WINES ARE RANKED IN THIS FASHION.



# La Bourgogne Viticole



## AOC

Protected designation of origin  
Since 1935

\* Any wine that violates this is turned into vinegar and the brewers don't get any money

AND EVEN AMONG AOC WINES, THERE ARE VARIOUS MINUTE RANKINGS ATTACHED TO THEM.

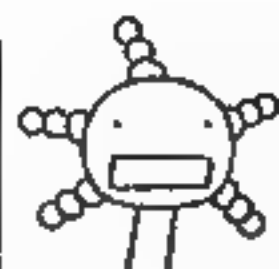
BUT THE CRITERIA FOR THOSE RANKINGS AND THEIR NAMES VARY BETWEEN REGIONS, SO IT'S ALL JUST RIDICULOUSLY COMPLICATED.

AND SO, WE'LL JUST GO OVER THE WINE IN BURGUNDY BECAUSE THAT'S WHERE SAWAKI AND THE OTHERS ARE RIGHT NOW.

AOC from Burgundy

Whaaaat?

WE HAVE TO AT LEAST TRY TO SQUEEZE ONE THING OUT TO MAKE IT LESS COMPLICATED, BUT EVEN THIS IS STILL PRETTY COMPLICATED.



A. oryzae  
This is koji mold. I got a letter saying it was cute how its "brads" were fluttering in the wind in the last chapter. Thank you.



BURGUNDY  
ALSO HAS A SET  
OF RANKINGS  
SEPARATED BY  
TERROIRS.

Region	Rating criteria
Bordeaux	Chateau (vineyard)
Champagne	Brand
Alsace	Grape type
Burgundy	Terroir

ALTHOUGH  
WE SAID THAT  
EACH REGION  
HAS THEIR  
OWN RATING  
CRITERIA,



EVEN THOUGH  
THEY'RE THE  
SAME TYPE  
OF GRAPES,  
THEY'RE RANKED  
DIFFERENTLY  
BASED ON  
WHERE THEY'RE  
GROWN?

YES, AND EVEN  
VINEYARDS RIGHT  
NEXT TO EACH  
OTHER CAN BE  
RANKED DIFFERENTLY  
AND HAVE DIFFERENT  
FLAVORED GRAPES.



J-JUST  
HANG IN  
THERE.

All this  
French is so  
annoying!

Gaaah!

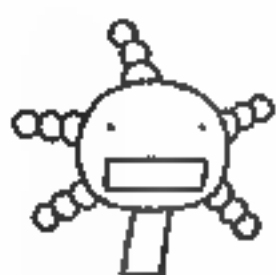
What's  
that?!



TO PUT  
IT SIMPLY,  
TERROIRS ARE  
"PLOTS OF  
LAND",

Whoa!

No way!



AOC WINES  
MUST HAVE  
PRATICALLY  
EVERYTHING  
ABOUT THOSE  
WINES LISTED  
ON THEIR  
LABELS.

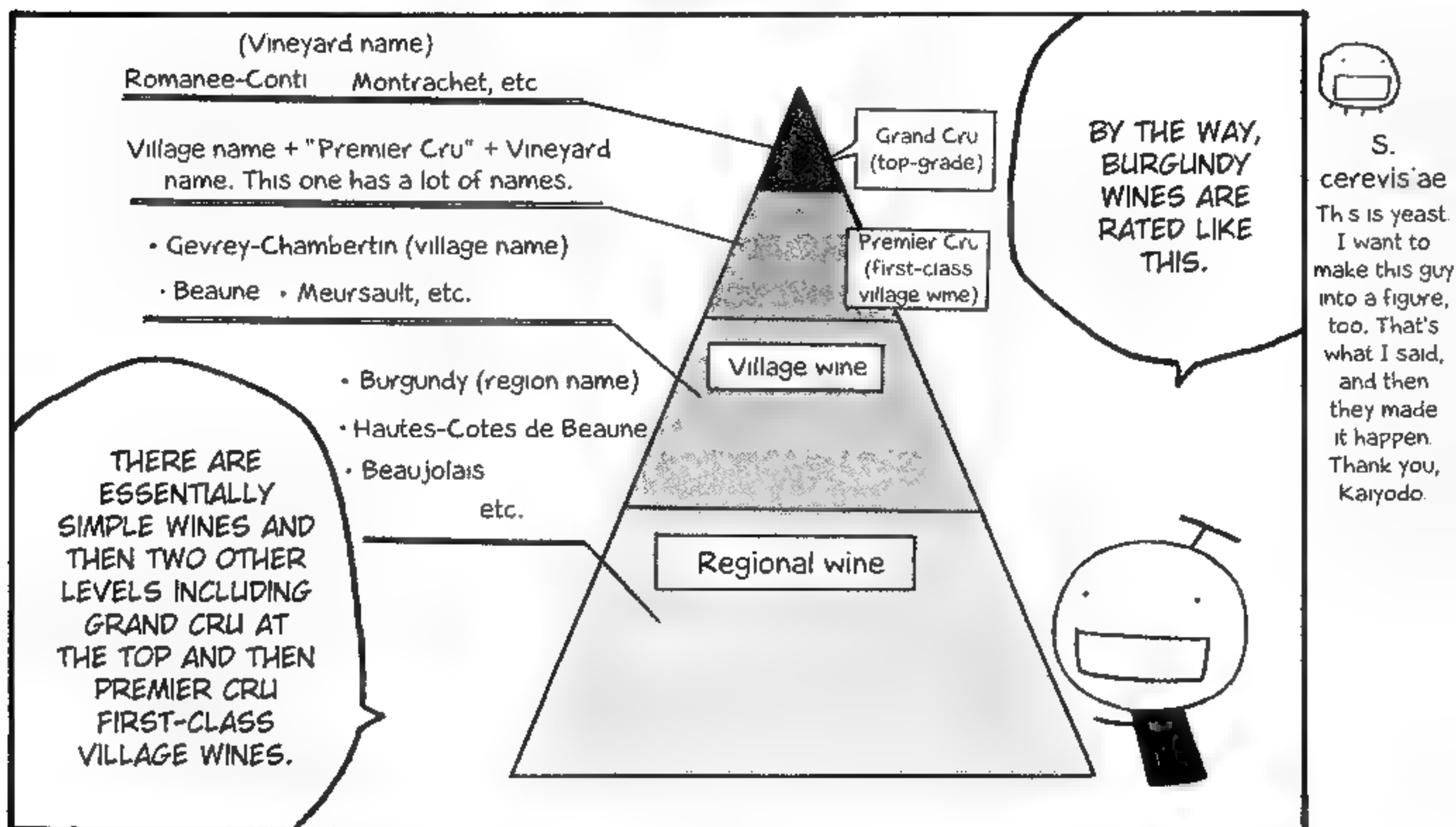
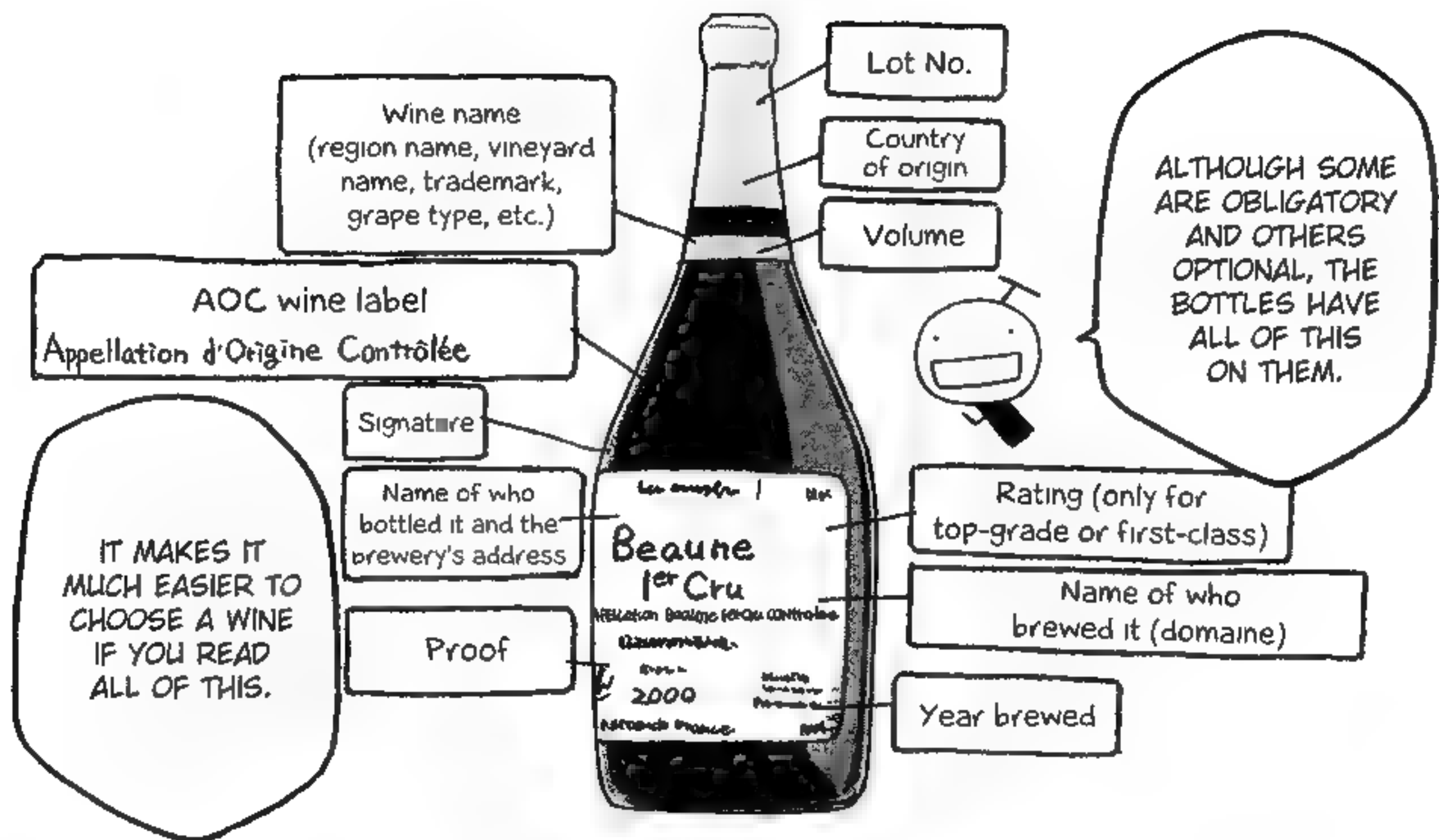


THE AOC  
SYSTEM IS  
BUILT ON  
COMPLICATED  
WINES THAT  
LIKE.

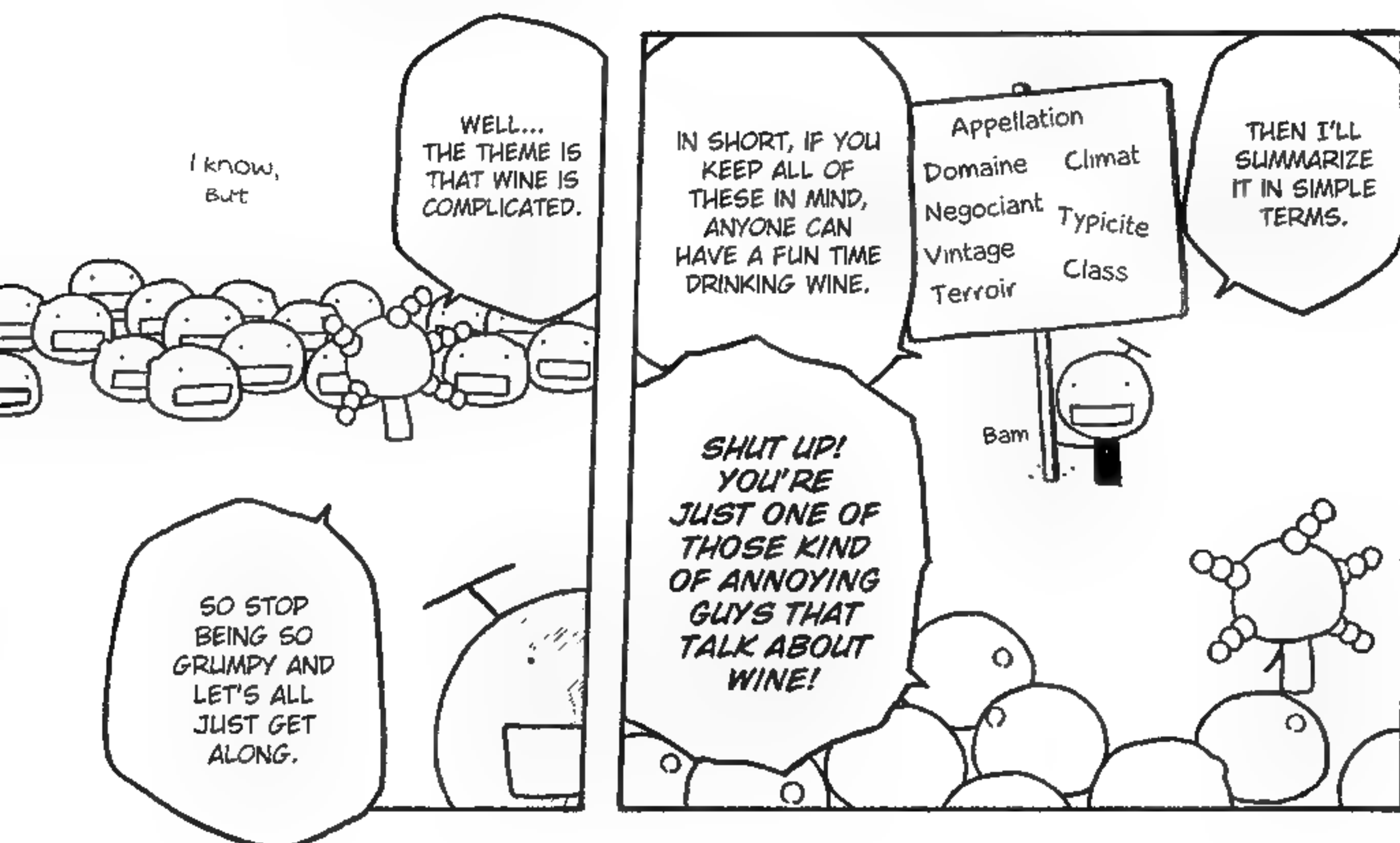
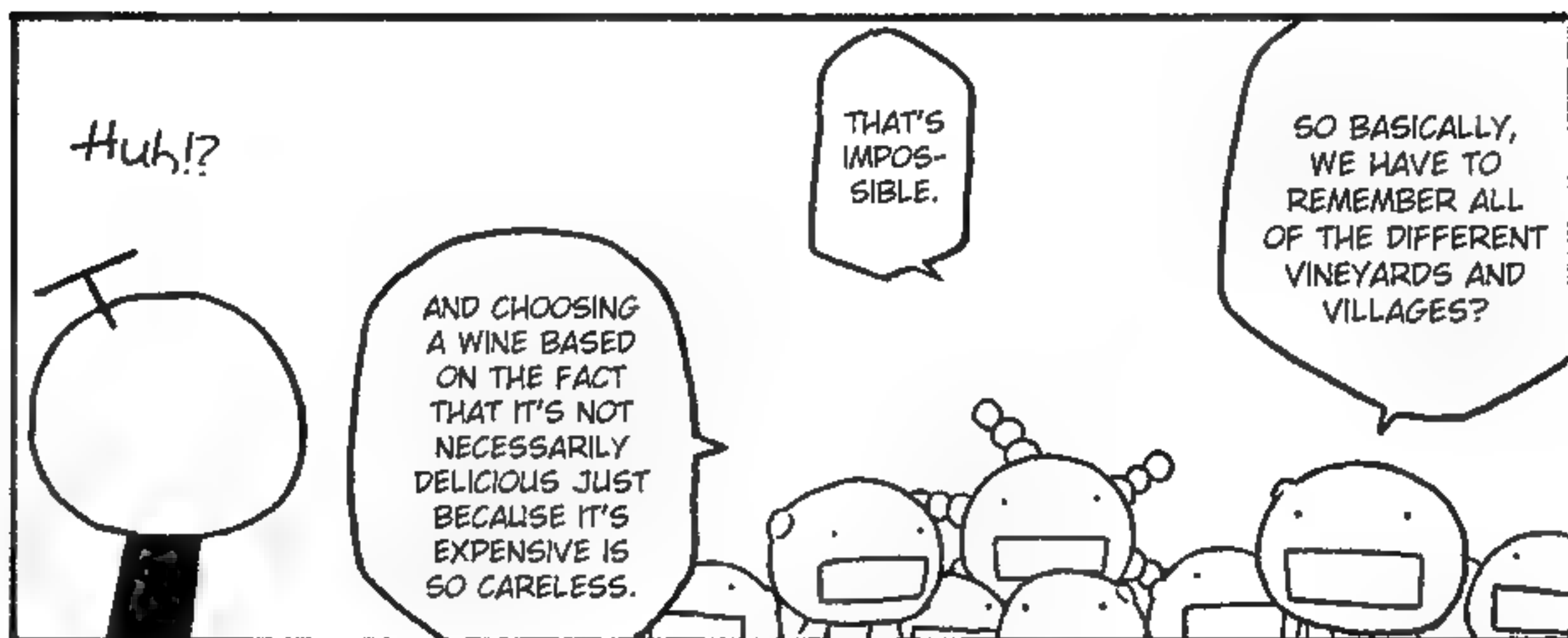
SO THE BRAND  
NAMES OF  
BURGUNDY WINES  
ALL COME FROM  
THE VINEYARDS AND  
VILLAGES THAT  
PRODUCED THEM.



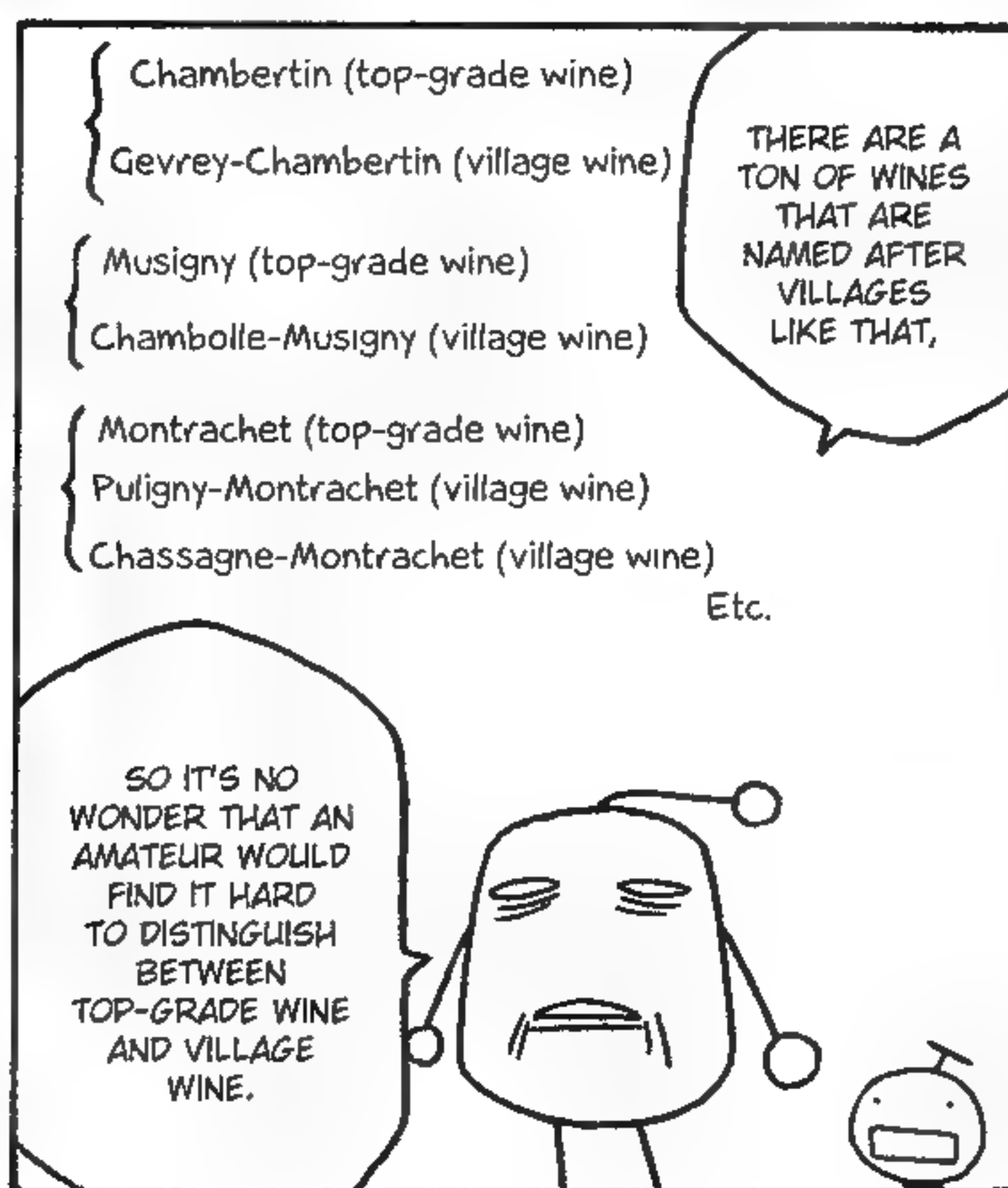
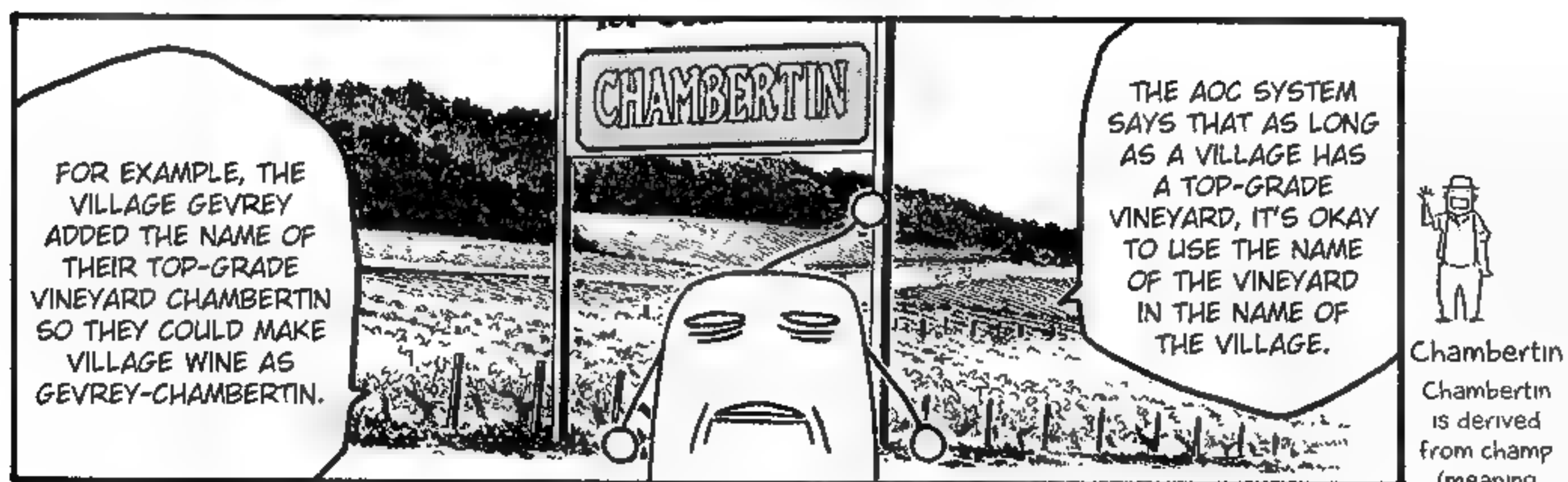
















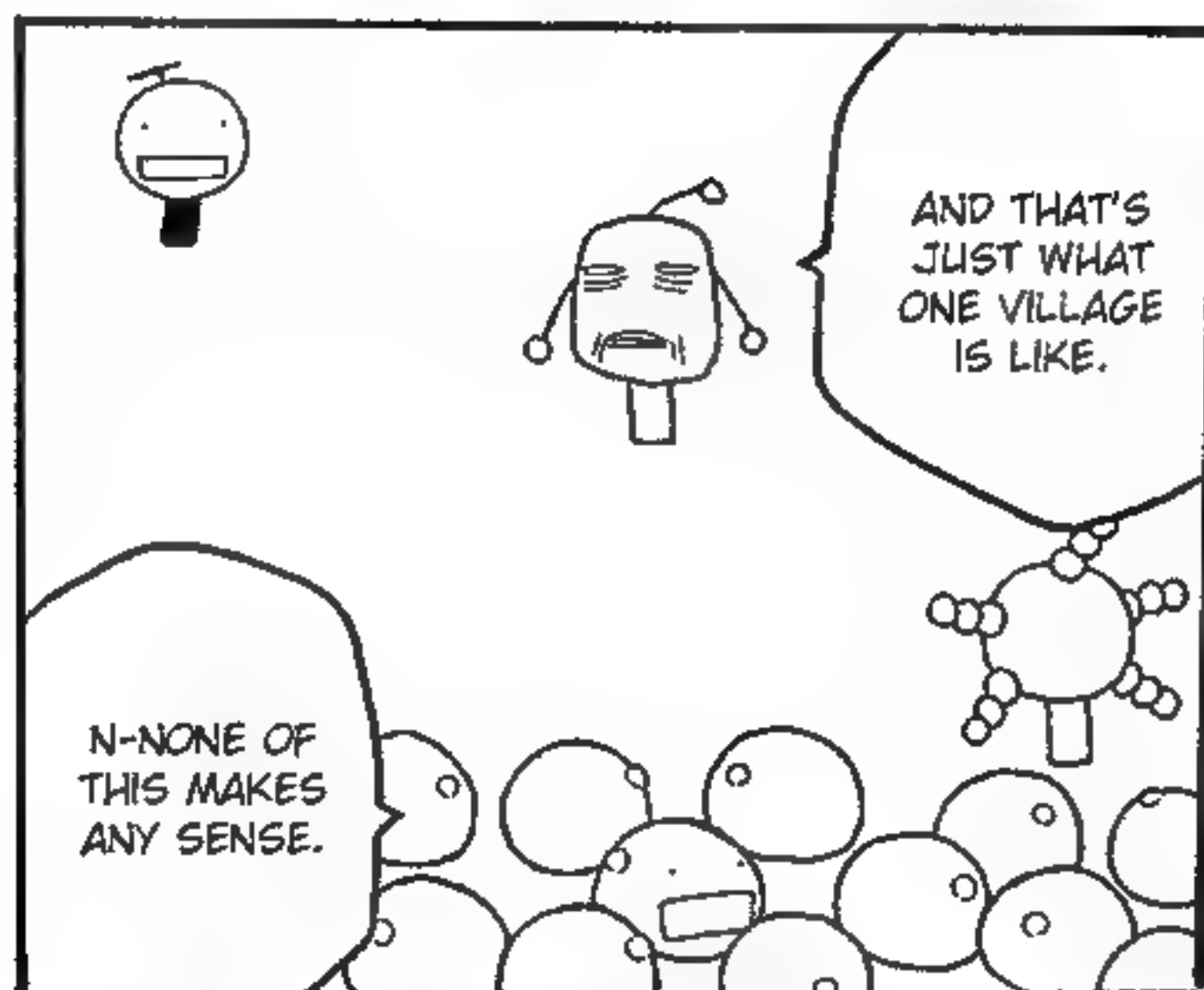
Hiochi

This is *L. fructivorans*. In short, it's a lactic acid bacterium. It's hated during the brewing process of sake, but it's important when brewing wine.



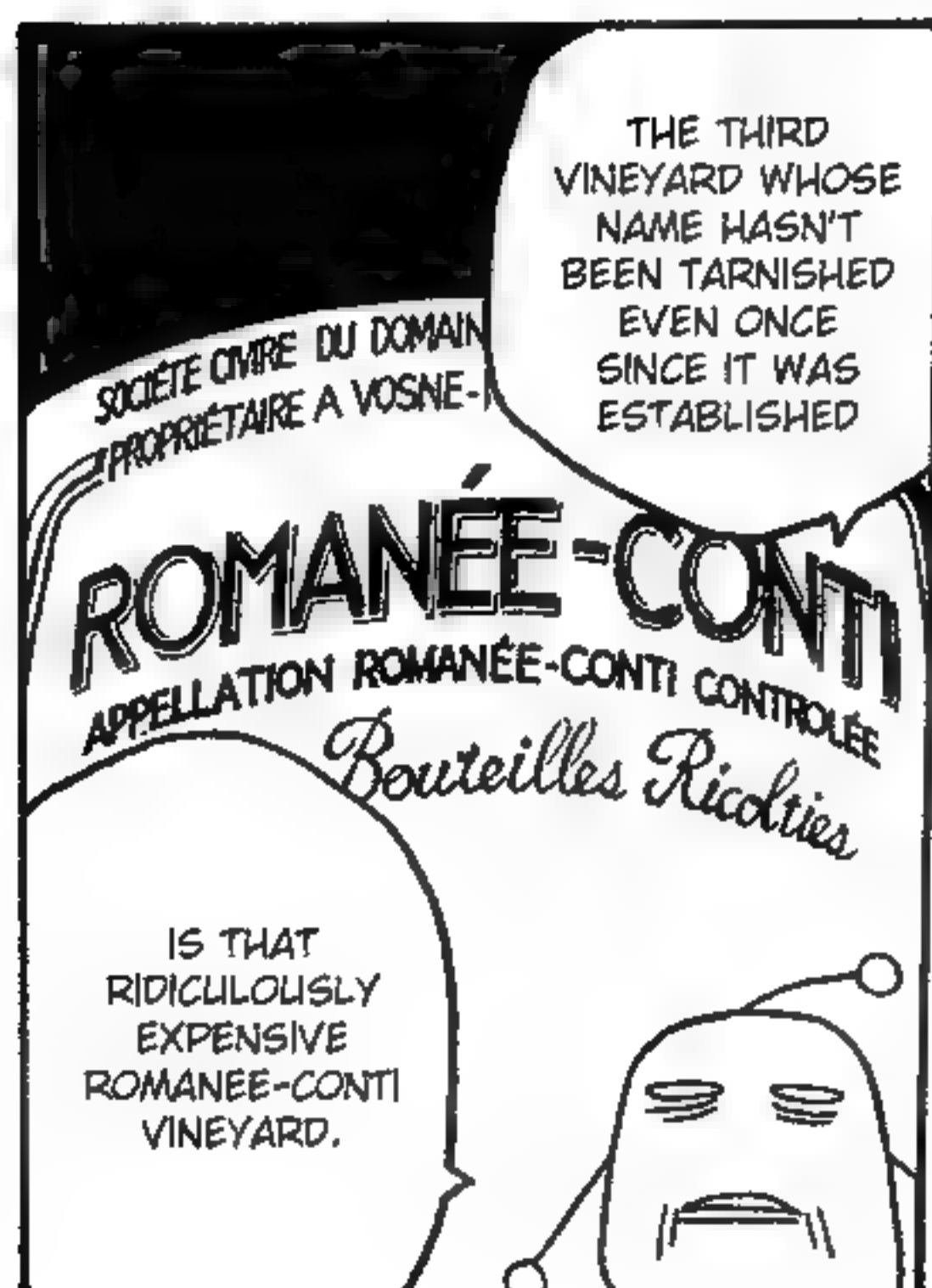
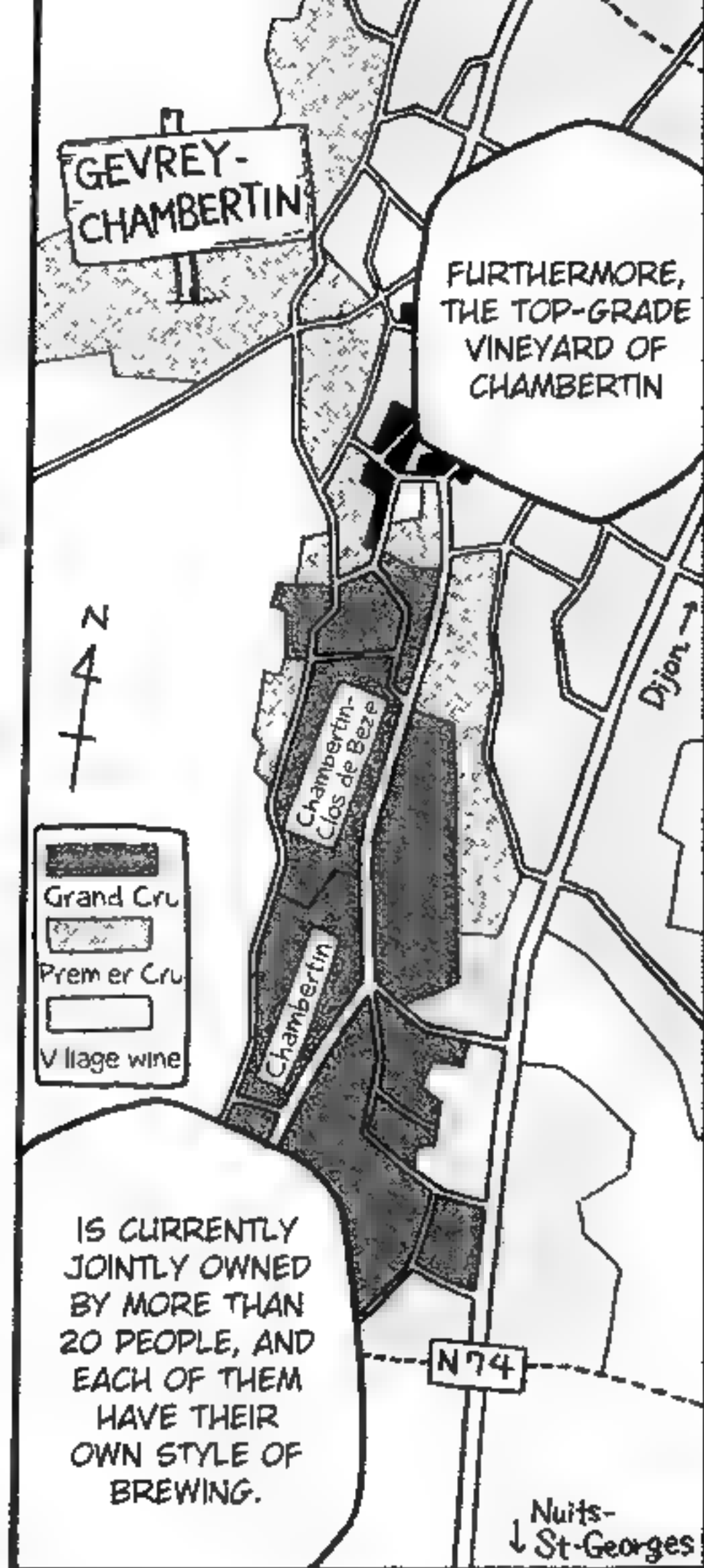
AND ON THE OTHER HAND, THERE ARE ALSO SOME BREWERS OF LOWER-RANKED VILLAGE WINE THAT CAN MAKE IT JUST AS DELICIOUS AS TOP-GRADE WINE.

AMONG THEM, THERE ARE SOME BREWERS THAT ARE COMPLETELY TERRIBLE,



AND THAT'S JUST WHAT ONE VILLAGE IS LIKE.

N-NONE OF THIS MAKES ANY SENSE.



THE THIRD VINEYARD WHOSE NAME HASN'T BEEN TARNISHED EVEN ONCE SINCE IT WAS ESTABLISHED

SOCIÉTÉ CIVILE DU DOMAINE PROPRIÉTAIRE A VOSNE-ROMANÉE-CONTI

**ROMANÉE-CONTI**  
APPELLATION ROMANÉE-CONTI CONTRÔLÉE  
*Bouteilles Ricolties*

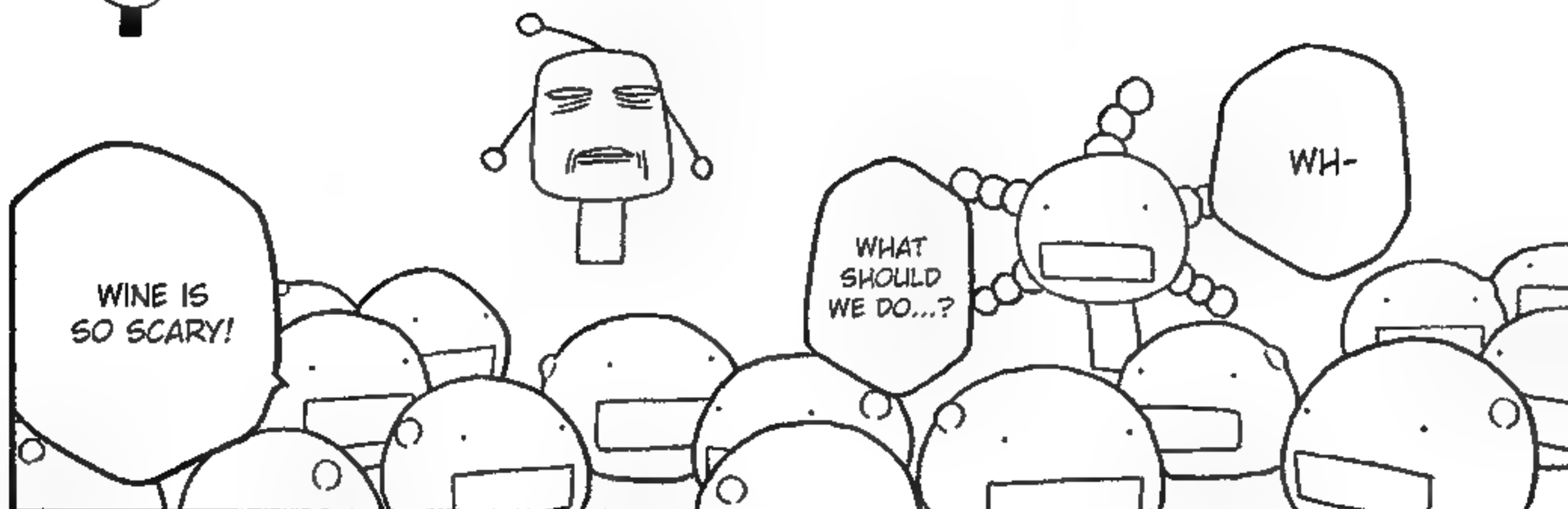
IS THAT RIDICULOUSLY EXPENSIVE ROMANÉE-CONTI VINEYARD.



AT ONE TIME, CHAMBERTIN AND CLOS DE VOUGEOT WERE TWO OF THE BIG THREE VINEYARDS OF BURGUNDY,

BUT IN THEIR LONG HISTORY, THERE WERE TIMES WHEN SHADOWS FELL OVER THAT REPUTATION.

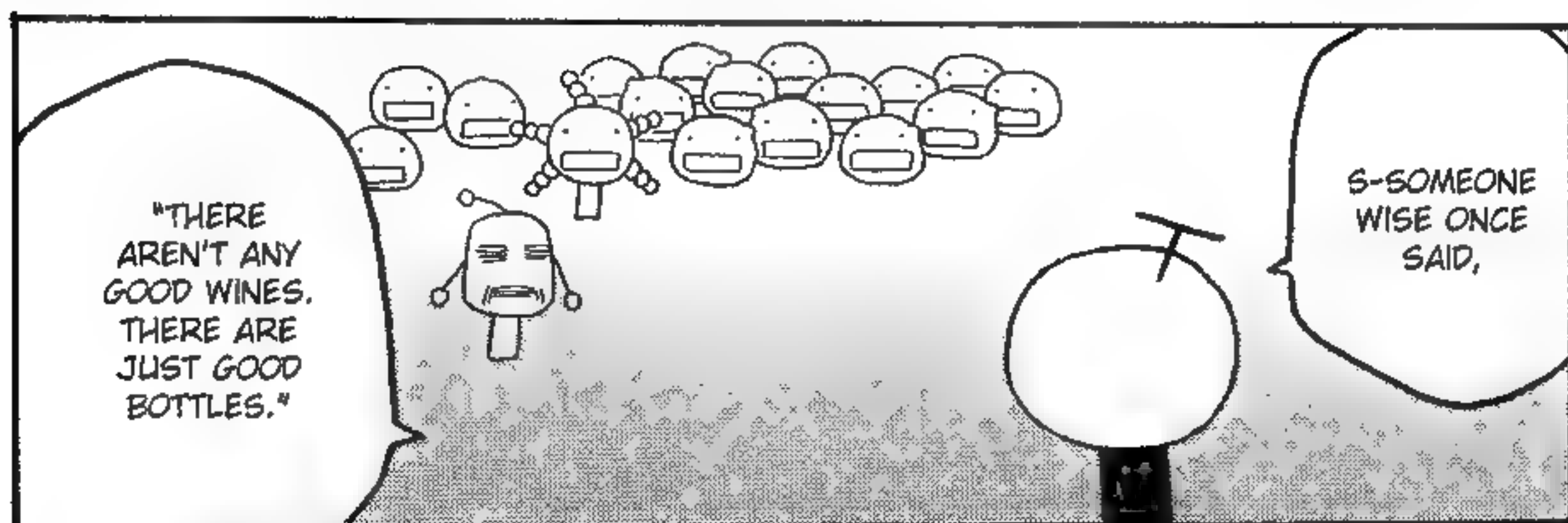




WINE IS  
SO SCARY!

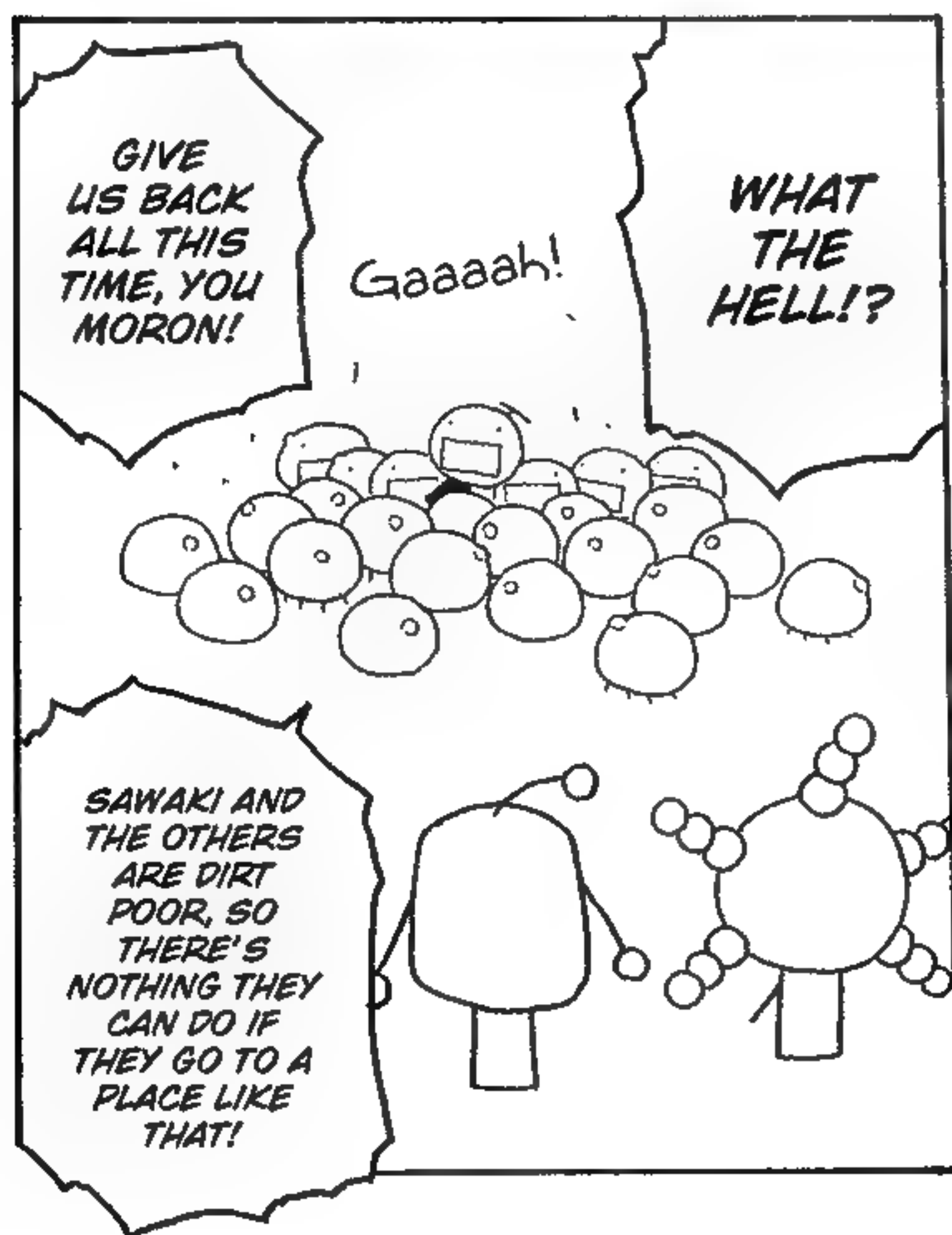
WHAT  
SHOULD  
WE DO...?

WH-



"THERE  
AREN'T ANY  
GOOD WINES.  
THERE ARE  
JUST GOOD  
BOTTLES."

S-SOMEONE  
WISE ONCE  
SAID,



GIVE  
US BACK  
ALL THIS  
TIME, YOU  
MORON!

Gaaaaah!

WHAT  
THE  
HELL!?

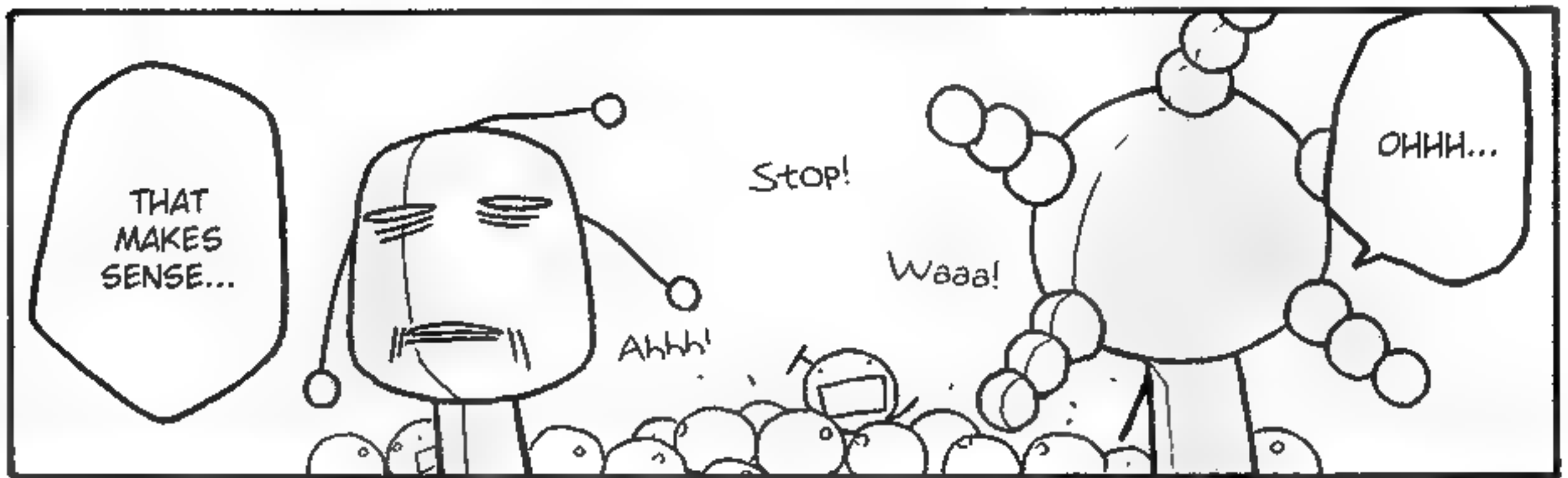
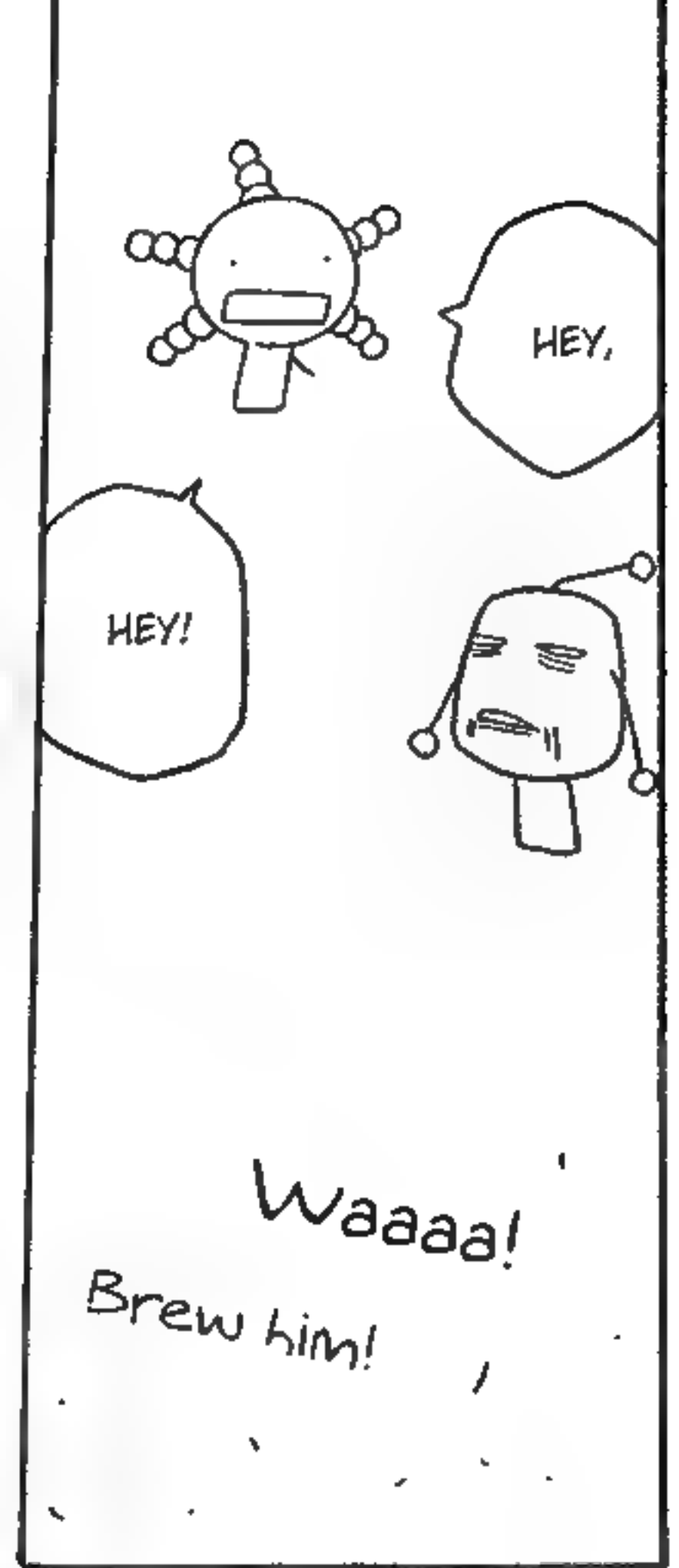
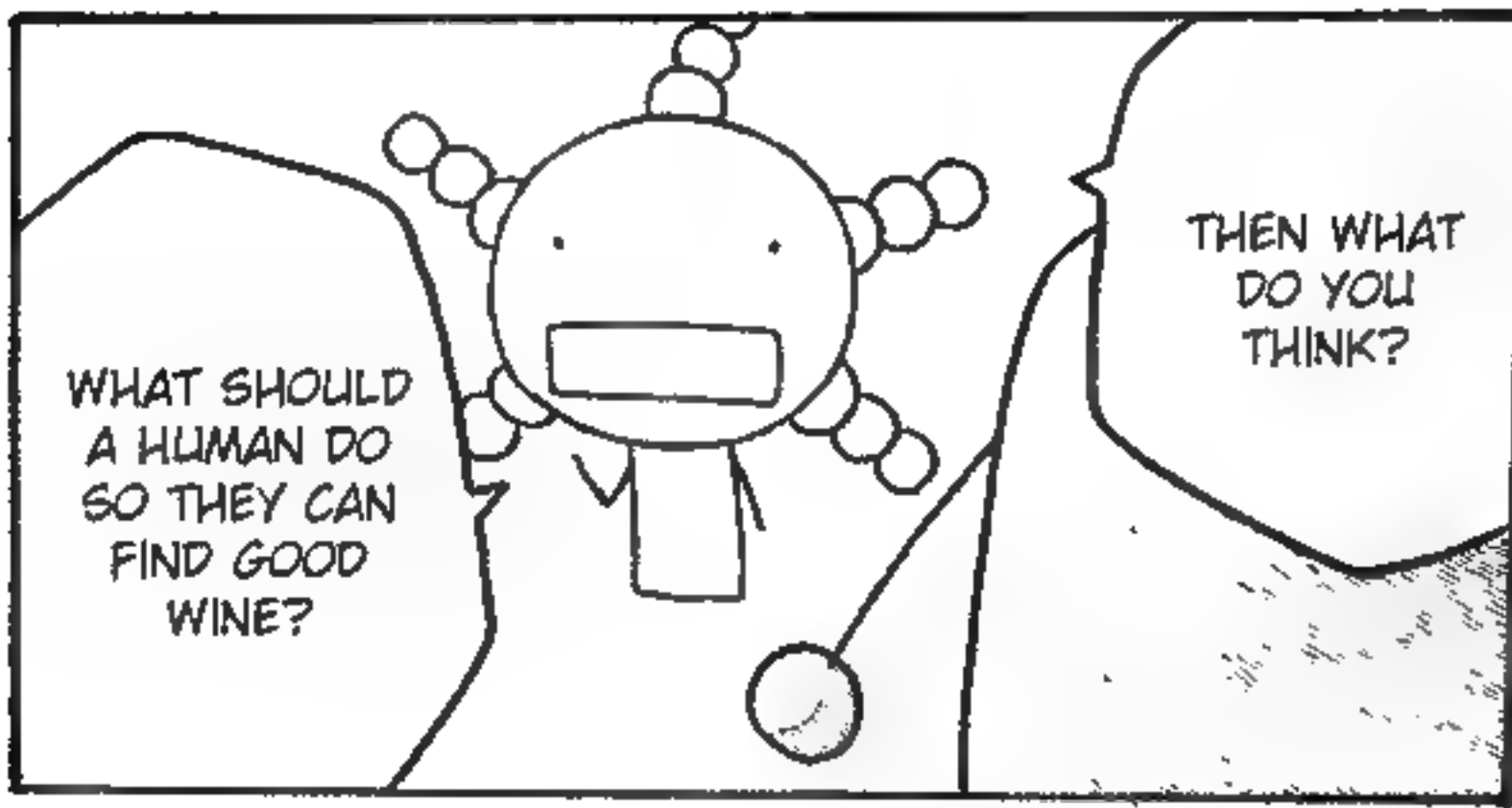
SAWAKI AND  
THE OTHERS  
ARE DIRT  
POOR, SO  
THERE'S  
NOTHING THEY  
CAN DO IF  
THEY GO TO A  
PLACE LIKE  
THAT!

THE POINT  
IS, IF YOU  
FIND A  
GOOD WINE,

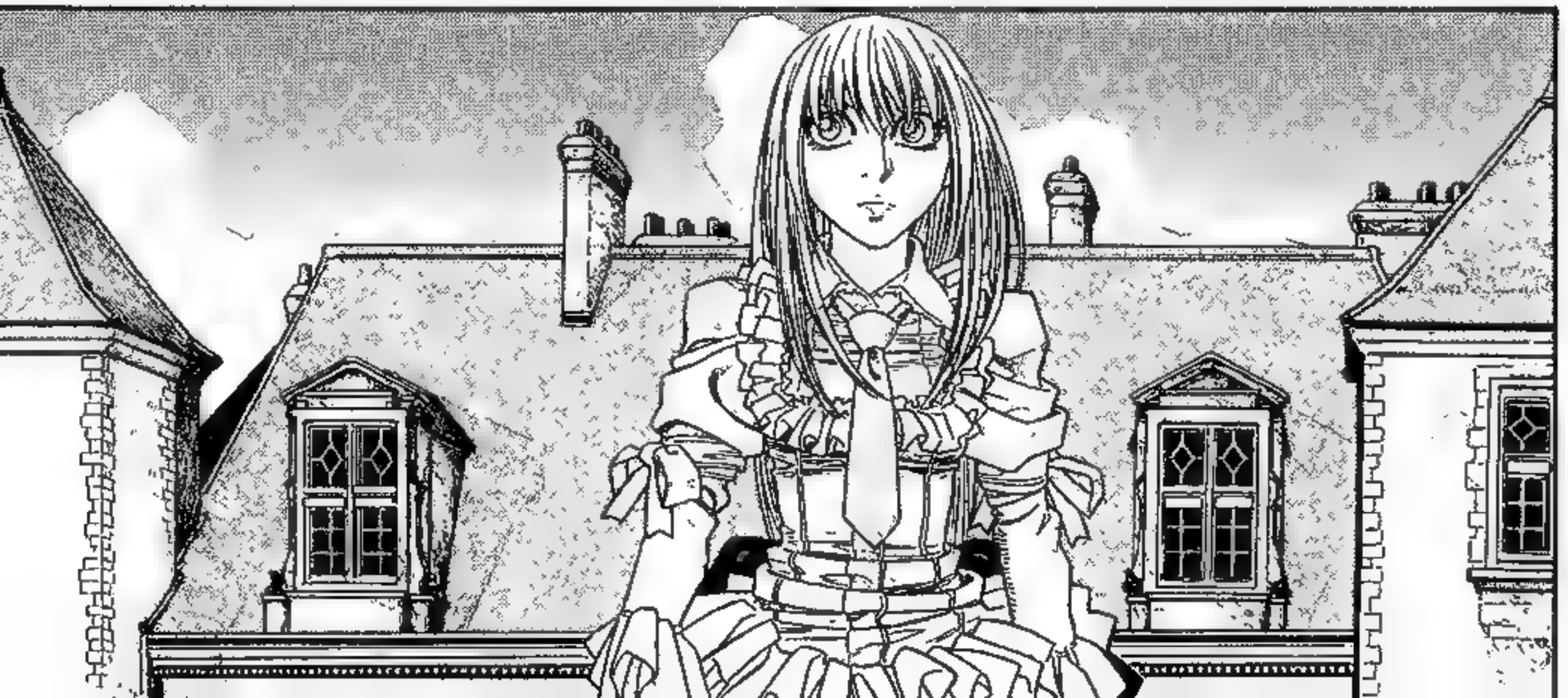
JUST  
CONSIDER  
YOURSELF  
LUCKY.

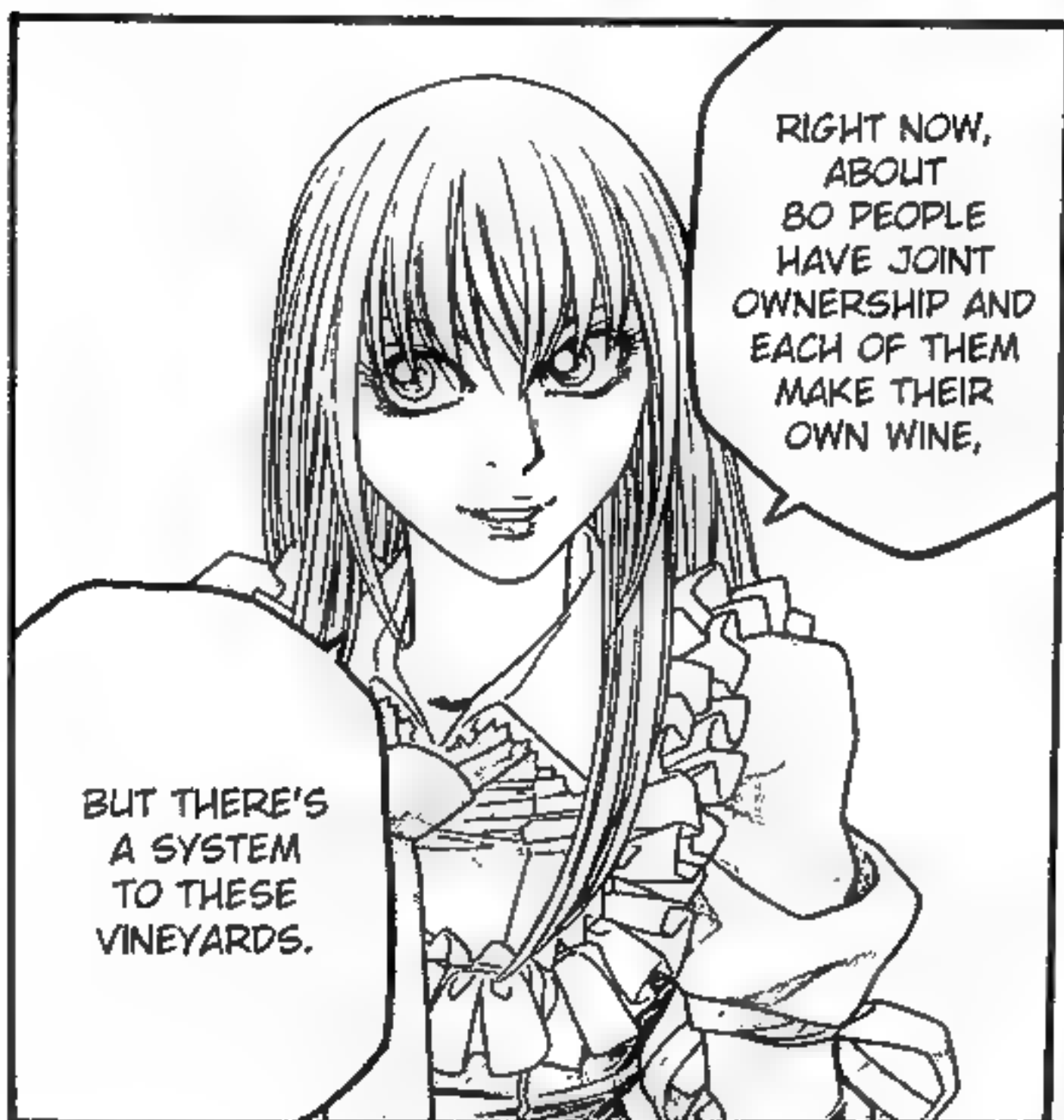
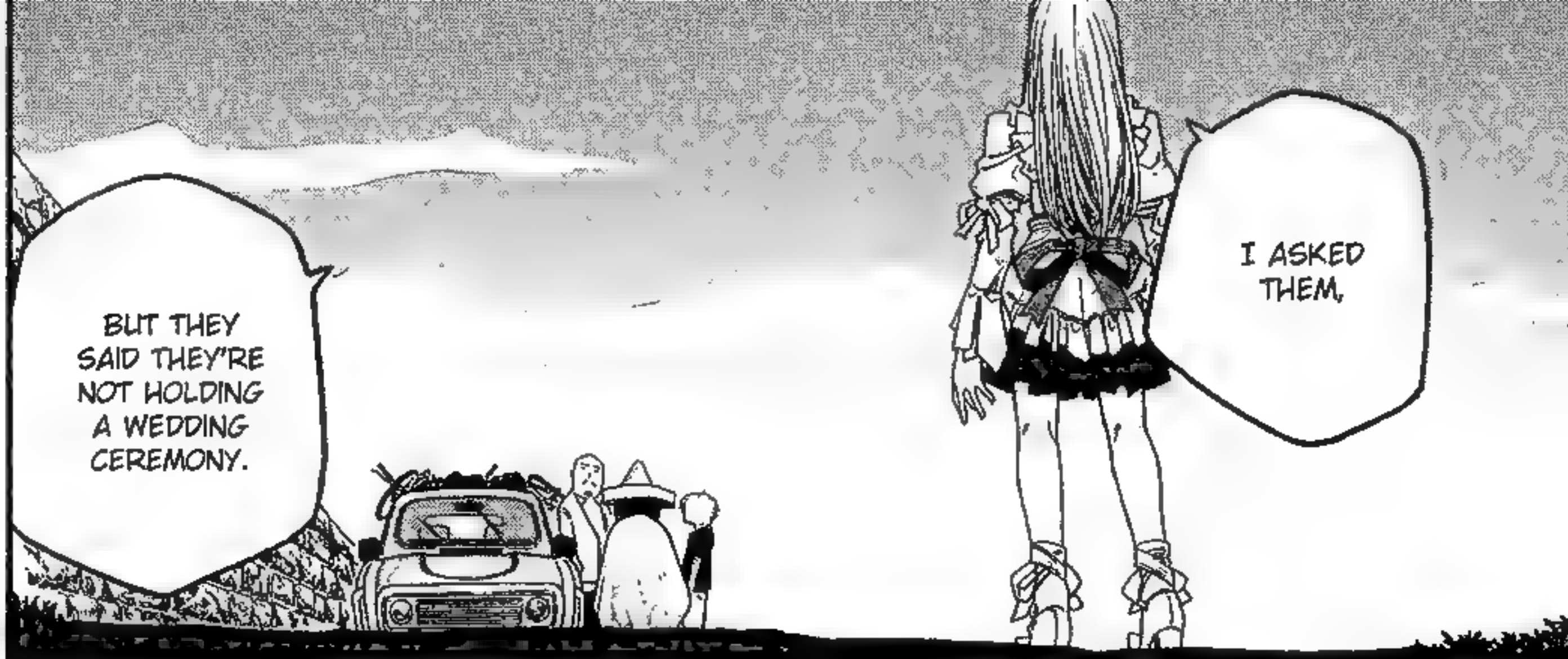






The  
third one  
Her name  
is given on  
page 36





Tadayasu Sawaki  
Someone who worked on the anime asked me where he's from, but it's a secret



Kaoru Misato  
For some reason, no one asked where he's from.

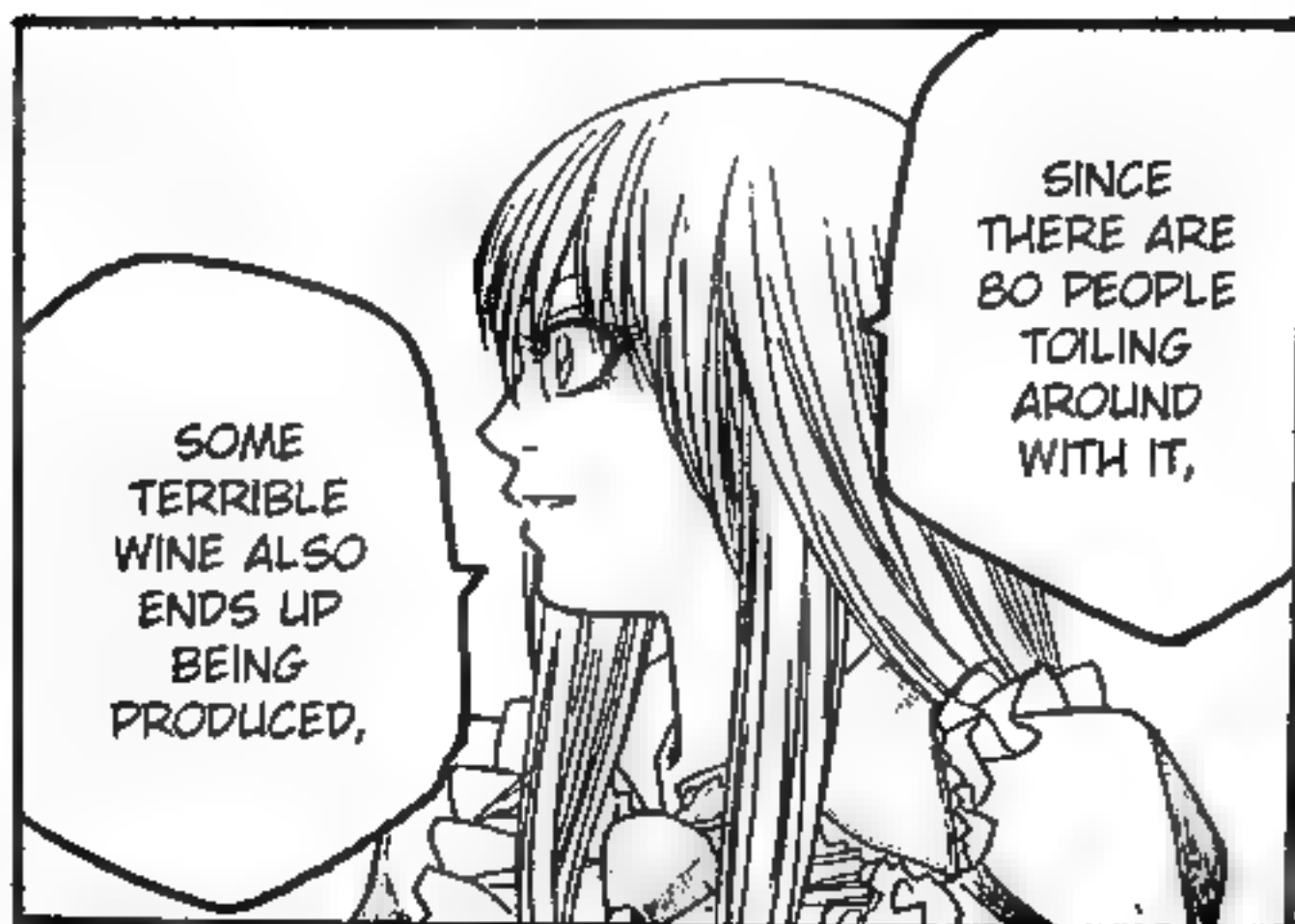


Takuma Kawahama  
This is the third time I'm writing this, but he's a returnee from Mexico.





In 1982, an English writer did a detailed examination into Clos de Vougeot's Grand Cru vineyards, in addition to writing down details about the producers of each vineyard in Burgundy, which were included in his book "Clos de Vougeot". This brought the good producers and the terrible producers into the light of day.



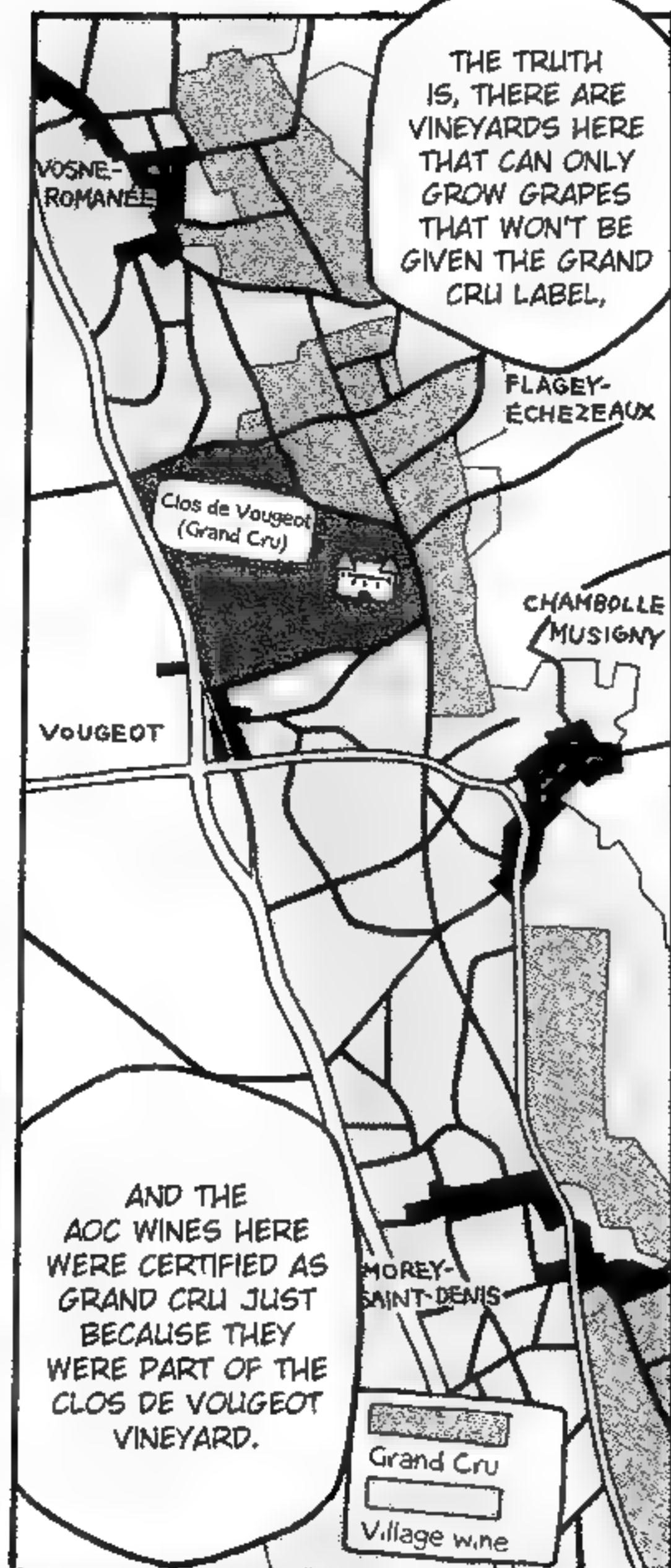
SOME TERRIBLE WINE ALSO ENDS UP BEING PRODUCED,

SINCE THERE ARE 80 PEOPLE TOILING AROUND WITH IT,



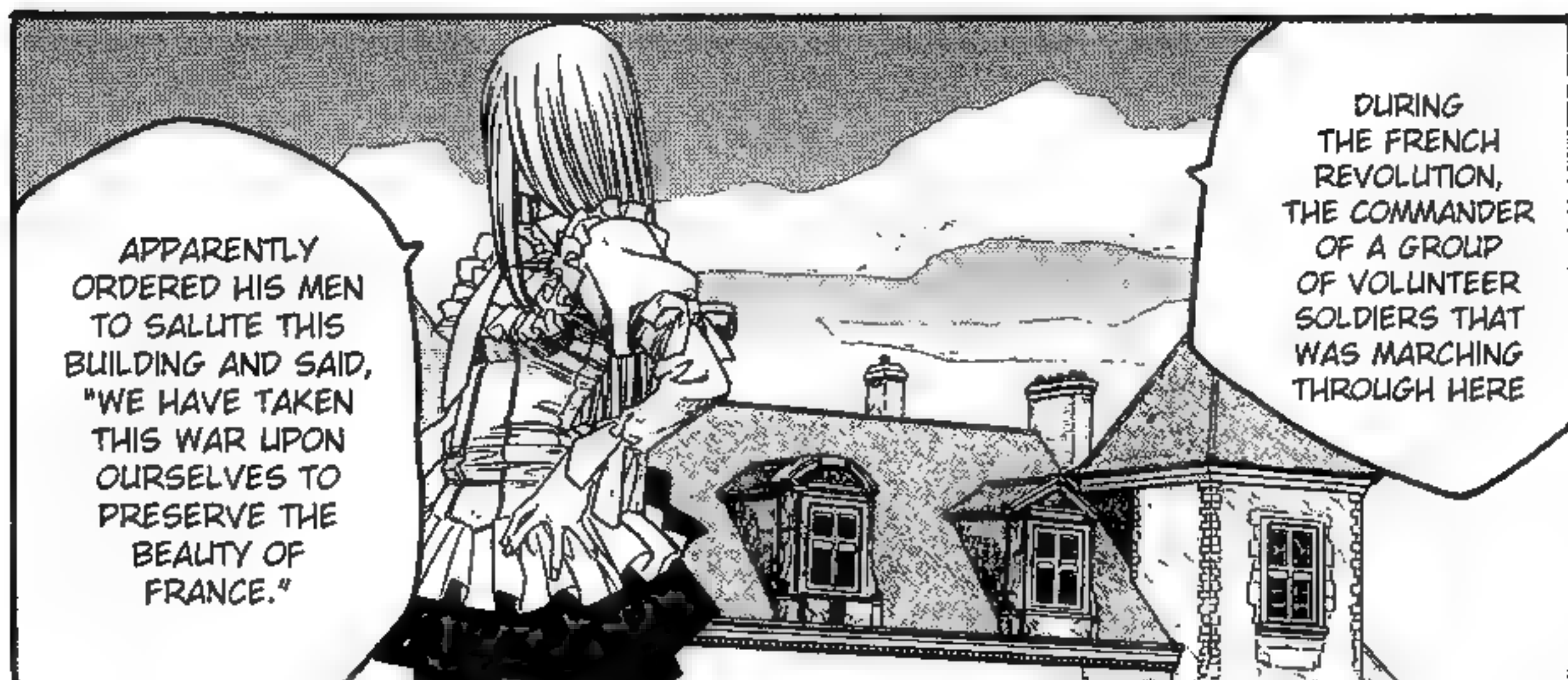
SO YOU NEED TO KNOW YOUR STUFF WHEN BUYING WINE FROM THIS PLACE.

BUT EVEN THOSE ARE SOLD AS GRAND CRUS AT A HIGH PRICE,



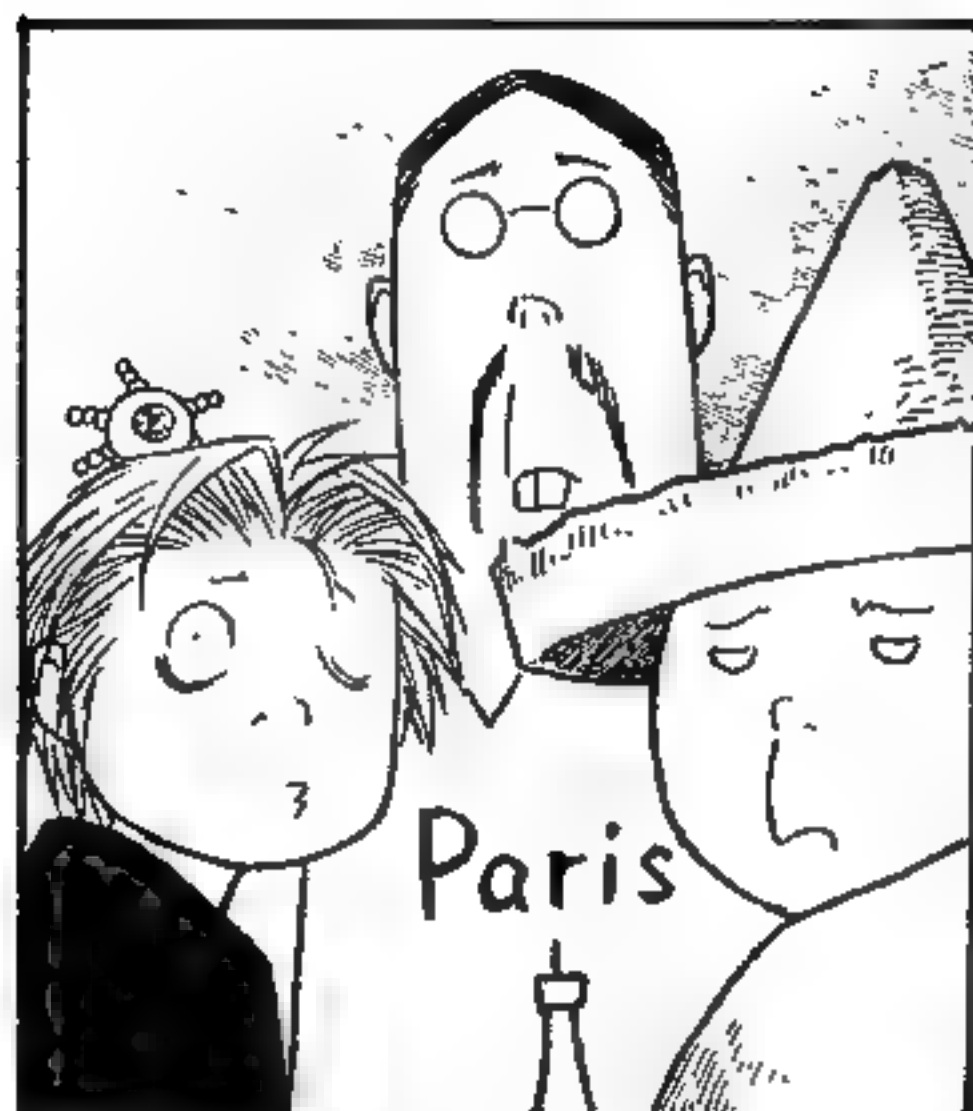
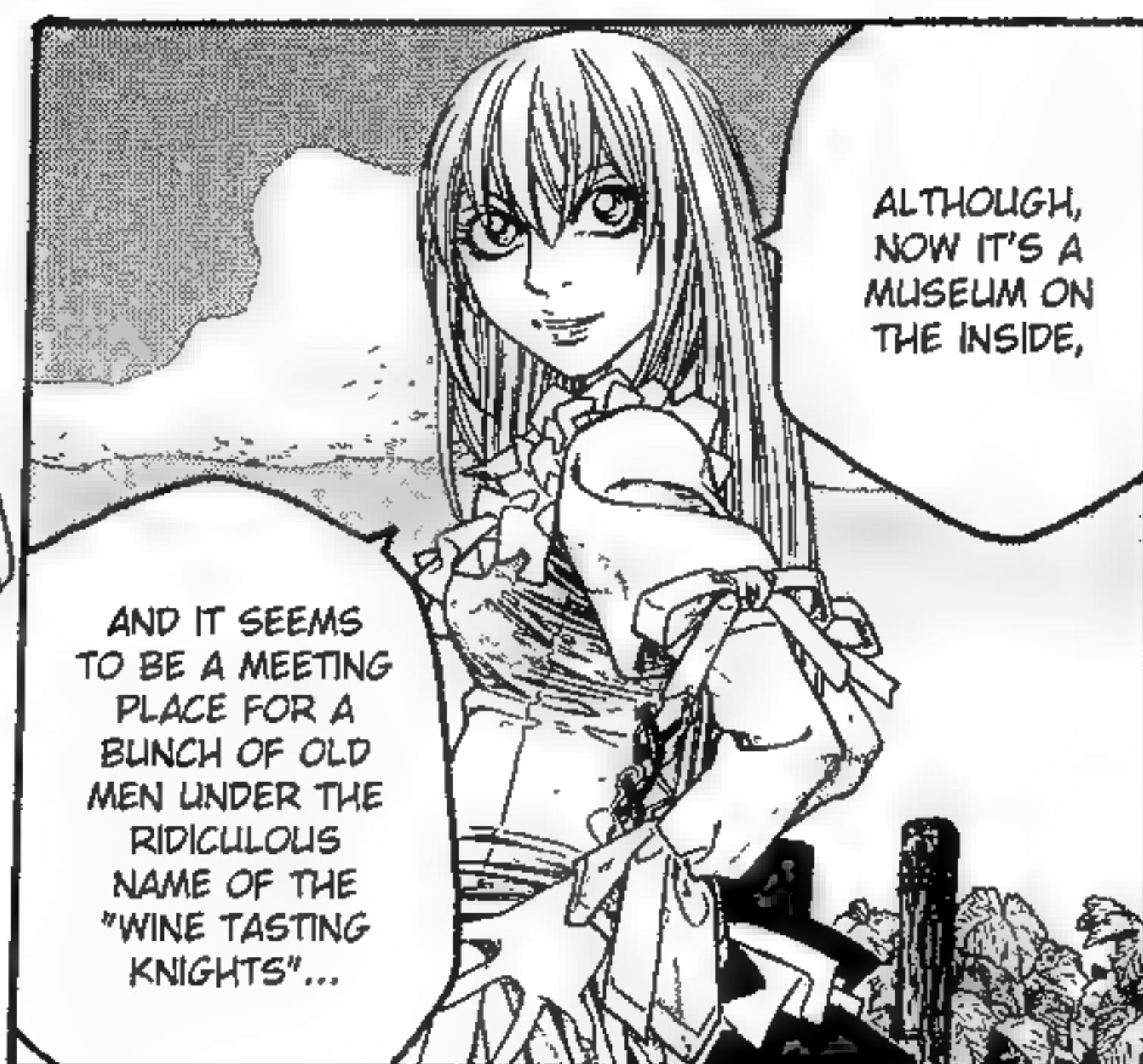
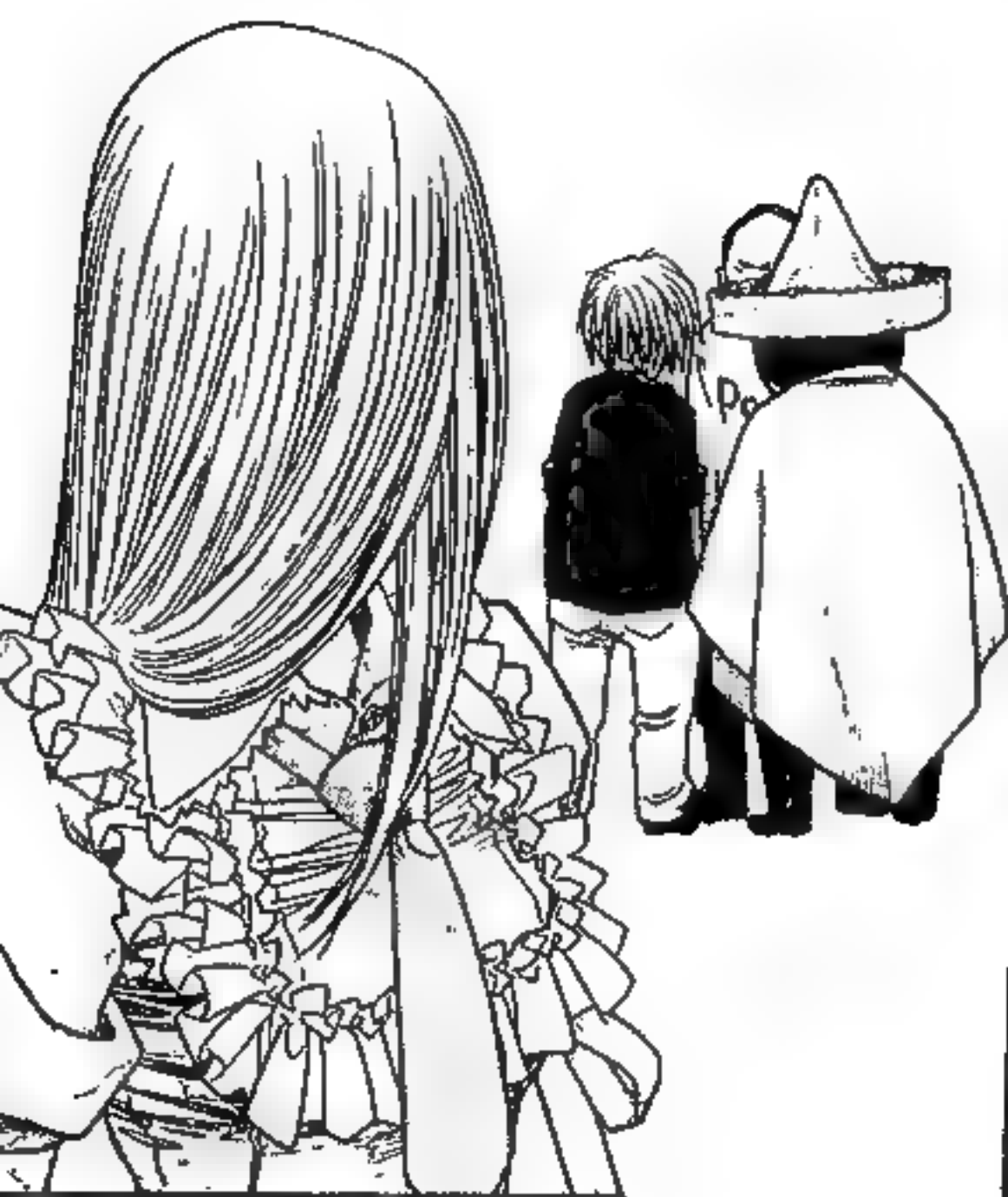
THE TRUTH IS, THERE ARE VINEYARDS HERE THAT CAN ONLY GROW GRAPES THAT WON'T BE GIVEN THE GRAND CRU LABEL,

AND THE AOC WINES HERE WERE CERTIFIED AS GRAND CRU JUST BECAUSE THEY WERE PART OF THE CLOS DE VOUGEOT VINEYARD.

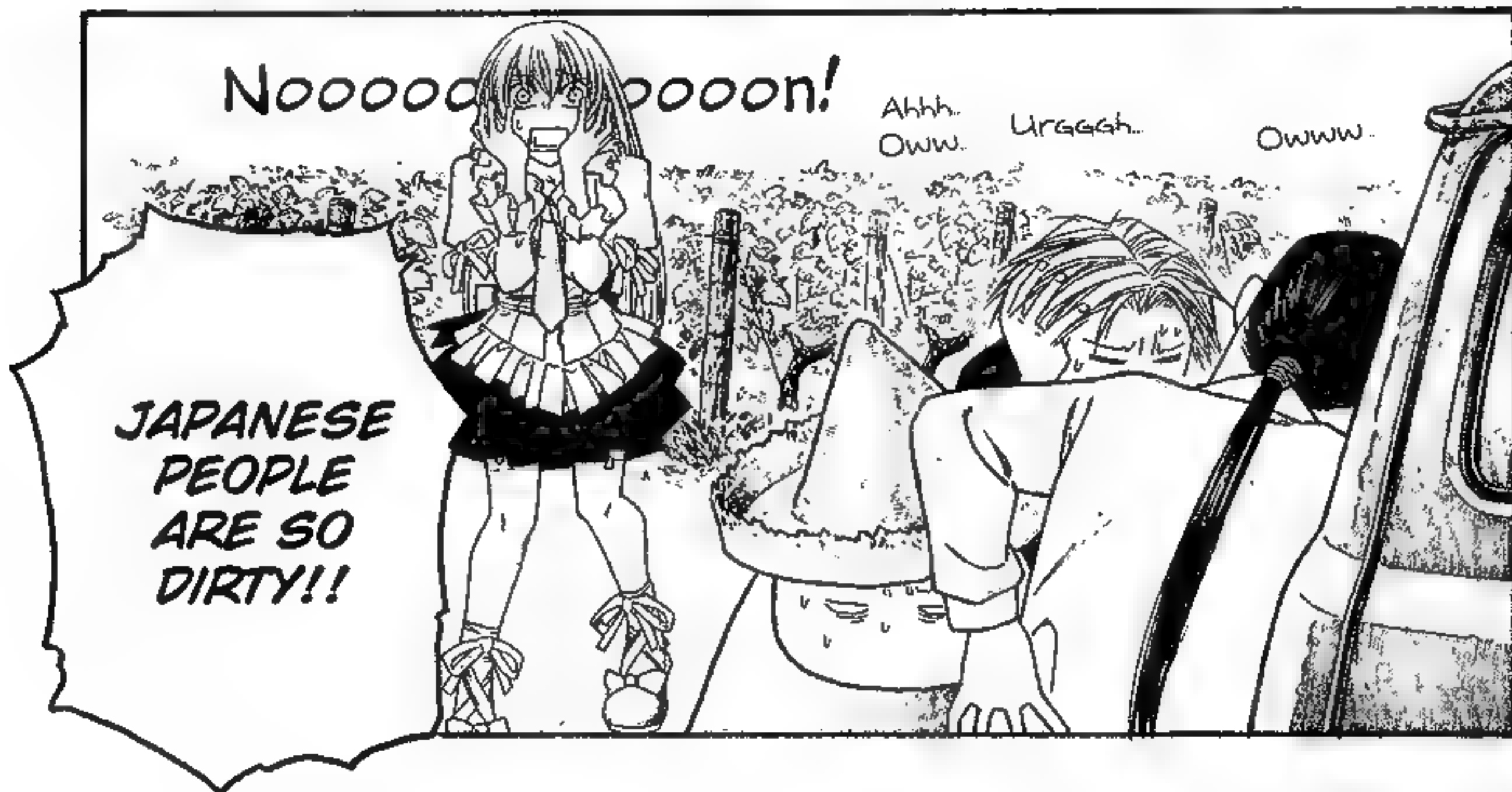
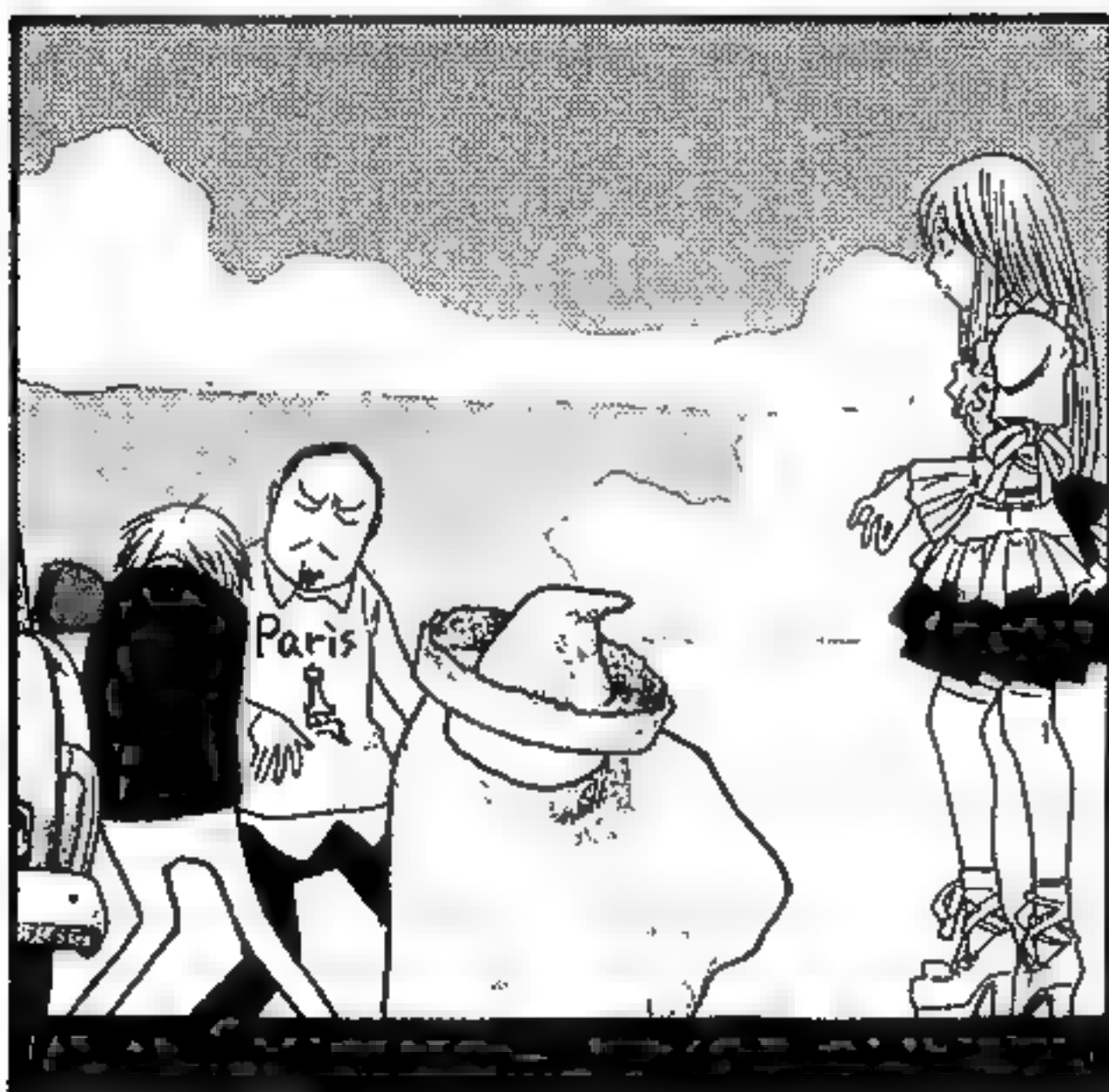


APPARENTLY ORDERED HIS MEN TO SALUTE THIS BUILDING AND SAID, "WE HAVE TAKEN THIS WAR UPON OURSELVES TO PRESERVE THE BEAUTY OF FRANCE."

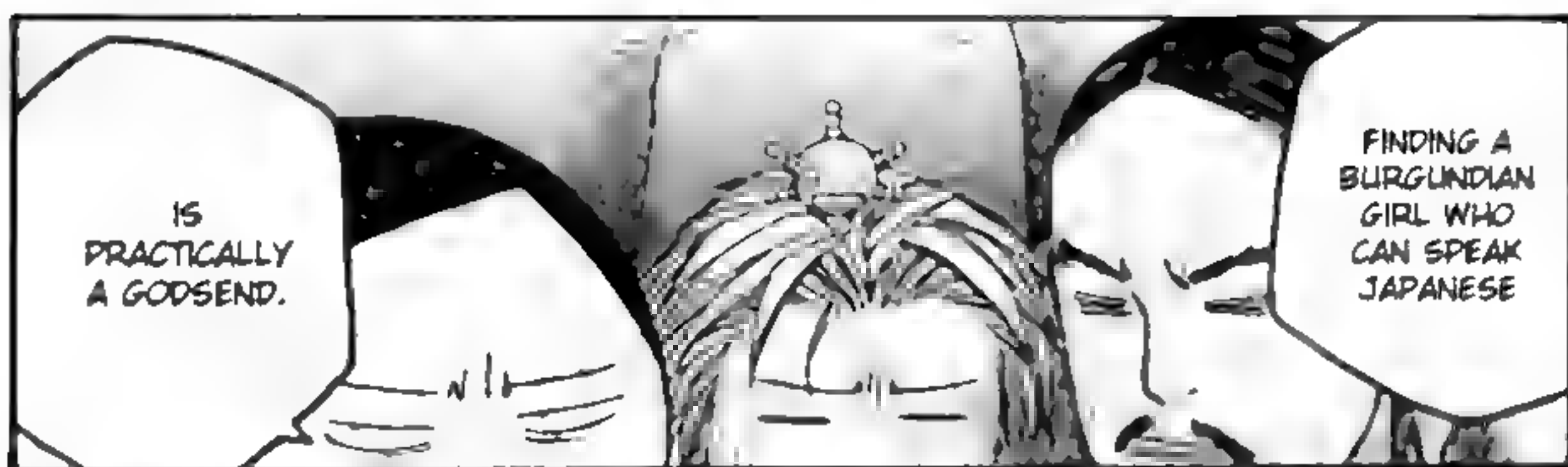
DURING THE FRENCH REVOLUTION, THE COMMANDER OF A GROUP OF VOLUNTEER SOLDIERS THAT WAS MARCHING THROUGH HERE







More will be revealed about the  
Japanese-speaking Marie bit by bit.





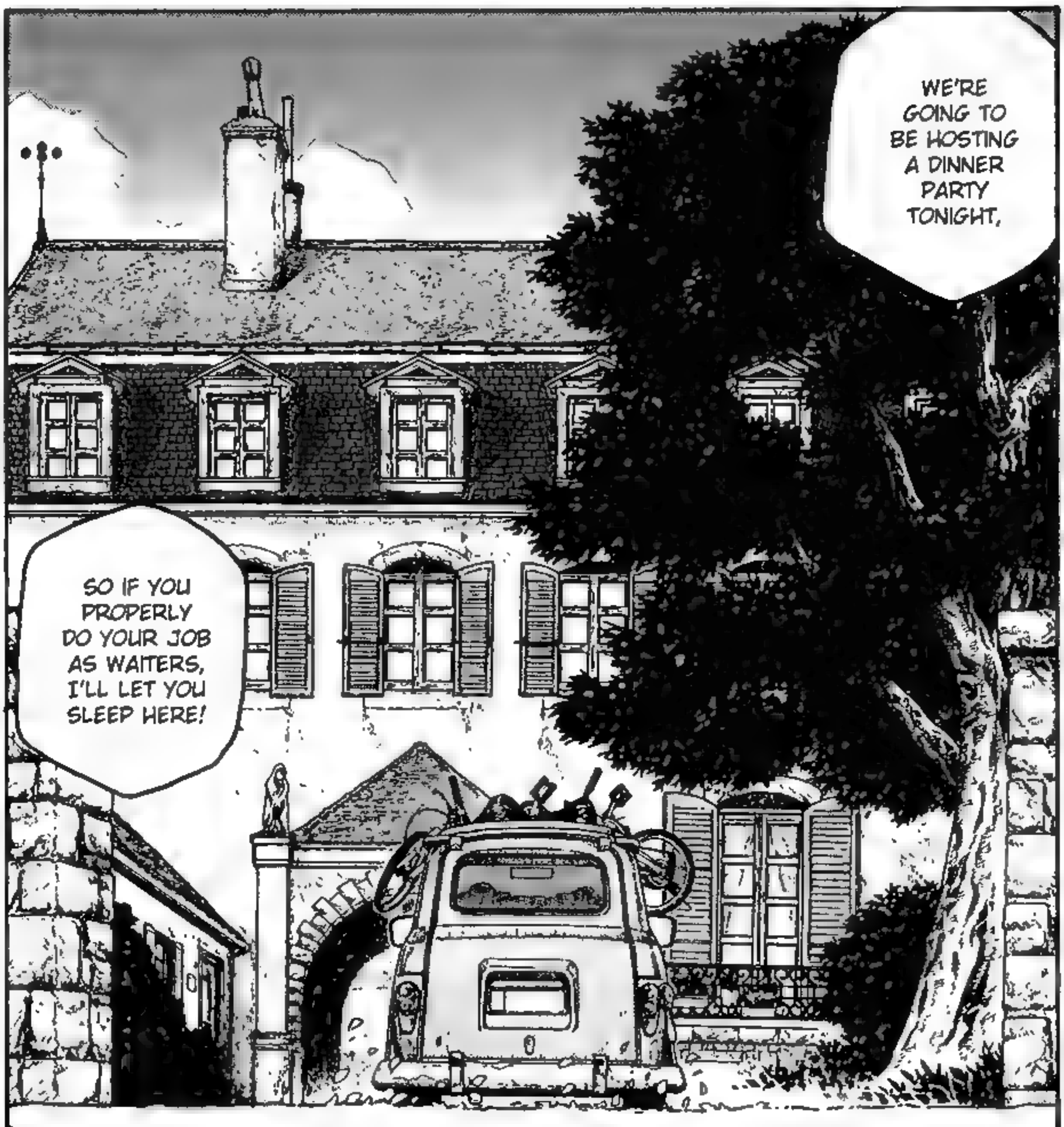
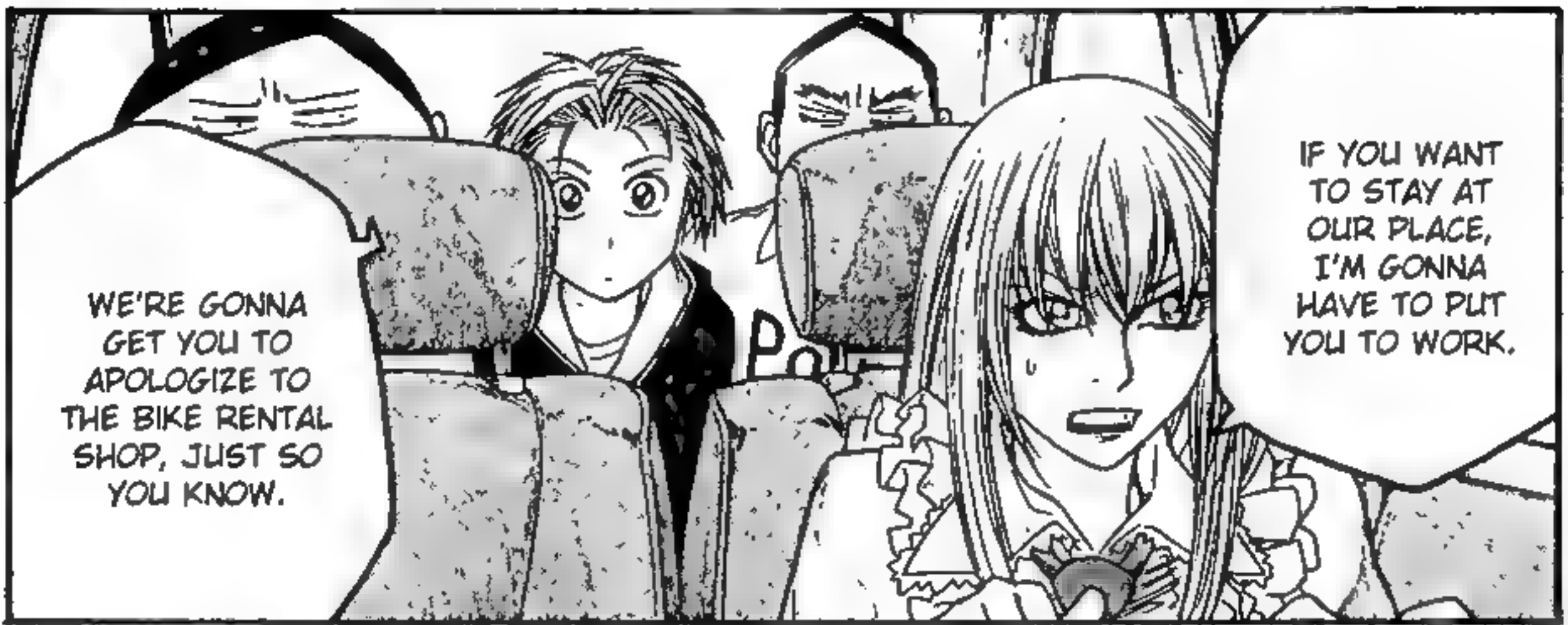


Hachimitsu Scans

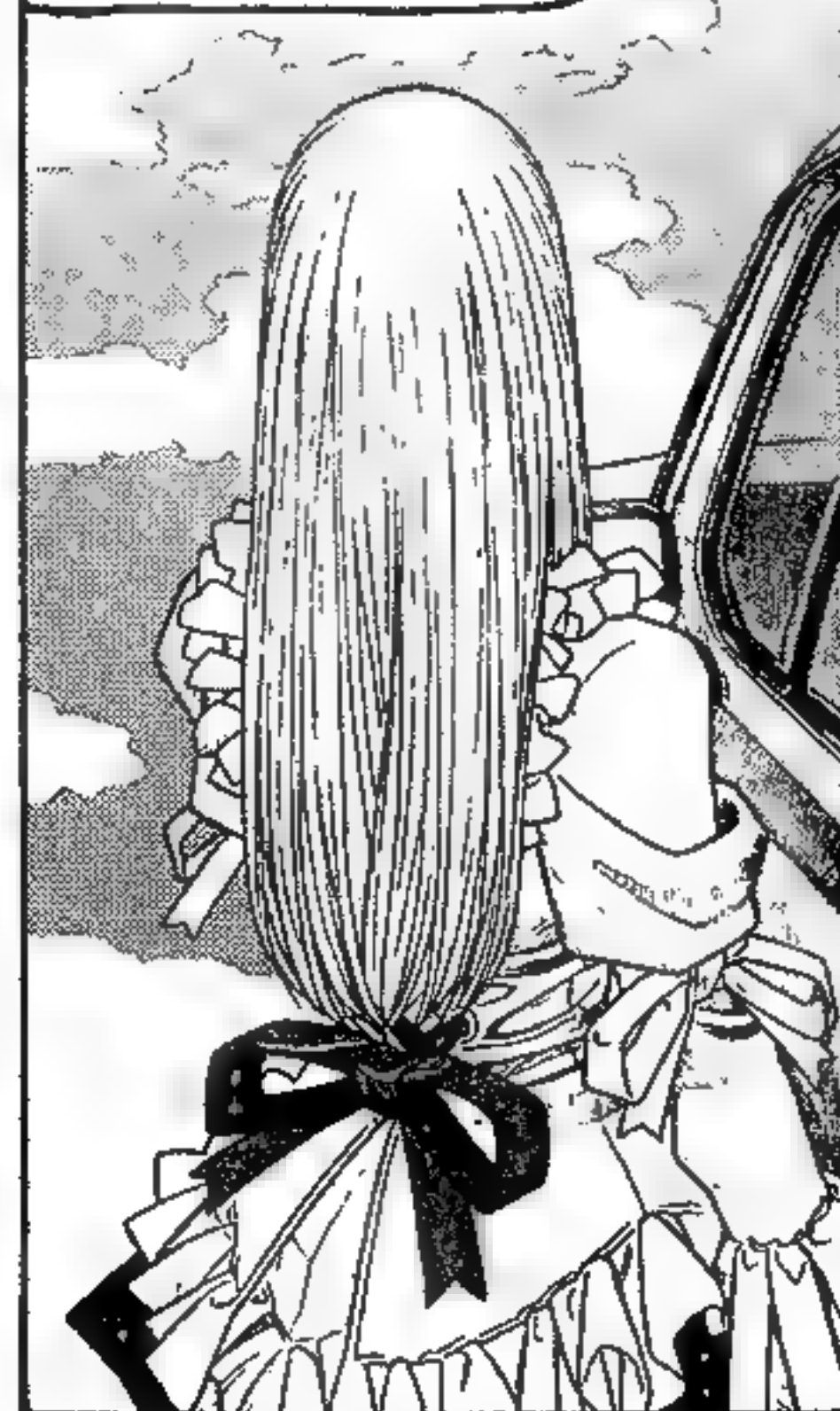
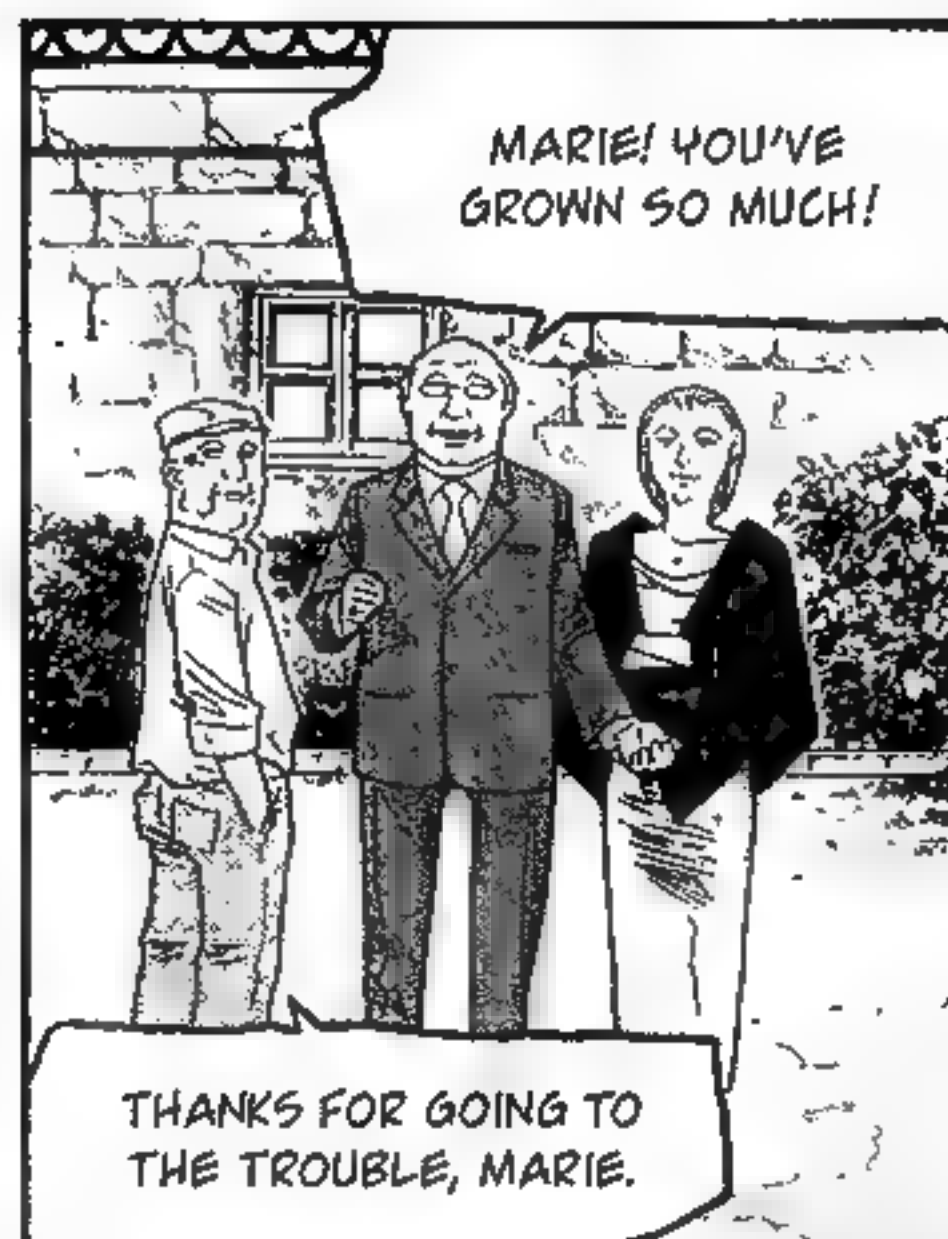
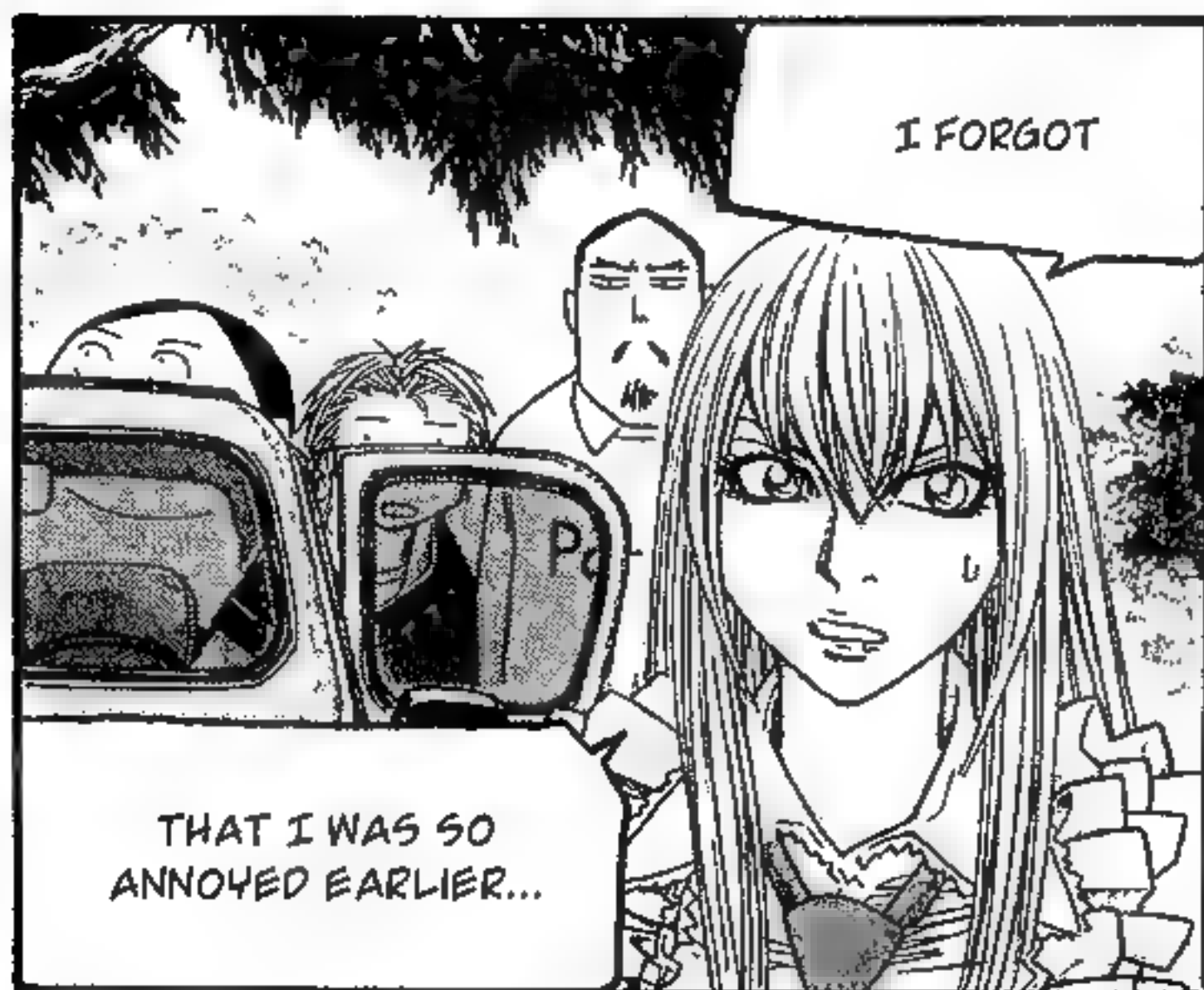
~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

This story is fiction. And to commemorate the sale of the volume, three issues of Evening in a row will come bundled with microbe figurines. Also, there will be unexpected presents and events, so check out the magazine, too.







This may be unneeded, but the vertical bubbles are in Japanese and the horizontal bubbles are in French.



Marie

She's a Burgundian girl who can speak Japanese. She's nicknamed the "white goth". Does that sound like a monster?



FOR PEOPLE WHO ONLY KNOW A LITTLE ABOUT WINE,

BURGUNDIANS ARE SUPPOSED TO MAKE FOOLS OF THEM BY LYING STRAIGHT TO THEIR FACES!



SORRY ABOUT THAT, MARIE.

ONE OF THE GUESTS TODAY SEEMS TO HAVE TAKEN AN INTEREST IN VARIOUS KINDS OF WINE RECENTLY.



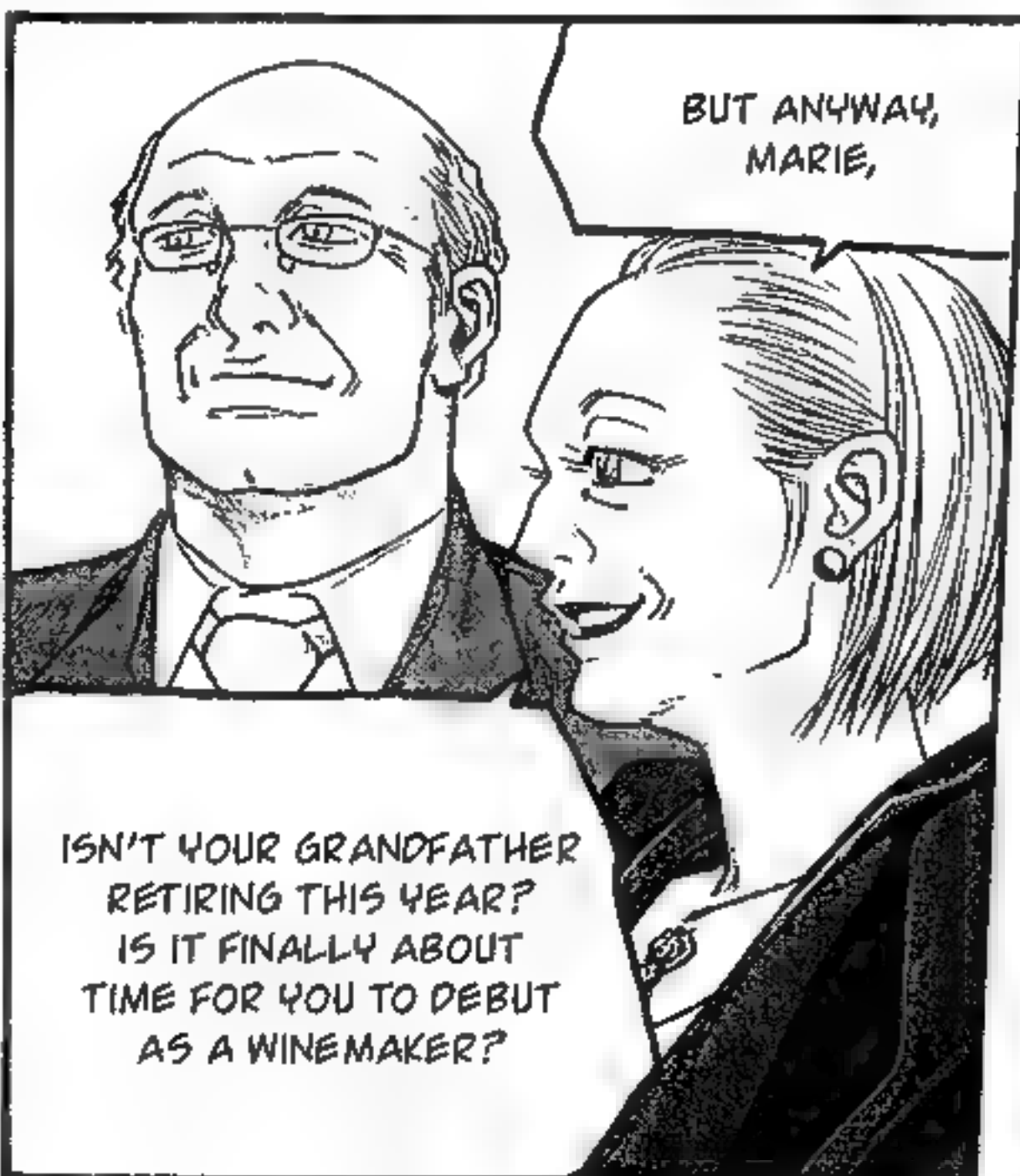
Tadayasu Sawaki

He's the main character. One book review said he has a "light presence". What's light is the color of his hair



HAHA!

THAT SOUNDS LIKE A GOOD TACTIC, BUT ONE OF THEM HAS TIES TO OUR BUSINESS THAT GO BACK TO MY FATHER'S TIME, SO WE CAN'T DO THAT.



BUT ANYWAY, MARIE,

ISN'T YOUR GRANDFATHER RETIRING THIS YEAR? IS IT FINALLY ABOUT TIME FOR YOU TO DEBUT AS A WINEMAKER?



THIS ISN'T EXACTLY IN EXCHANGE FOR THAT,

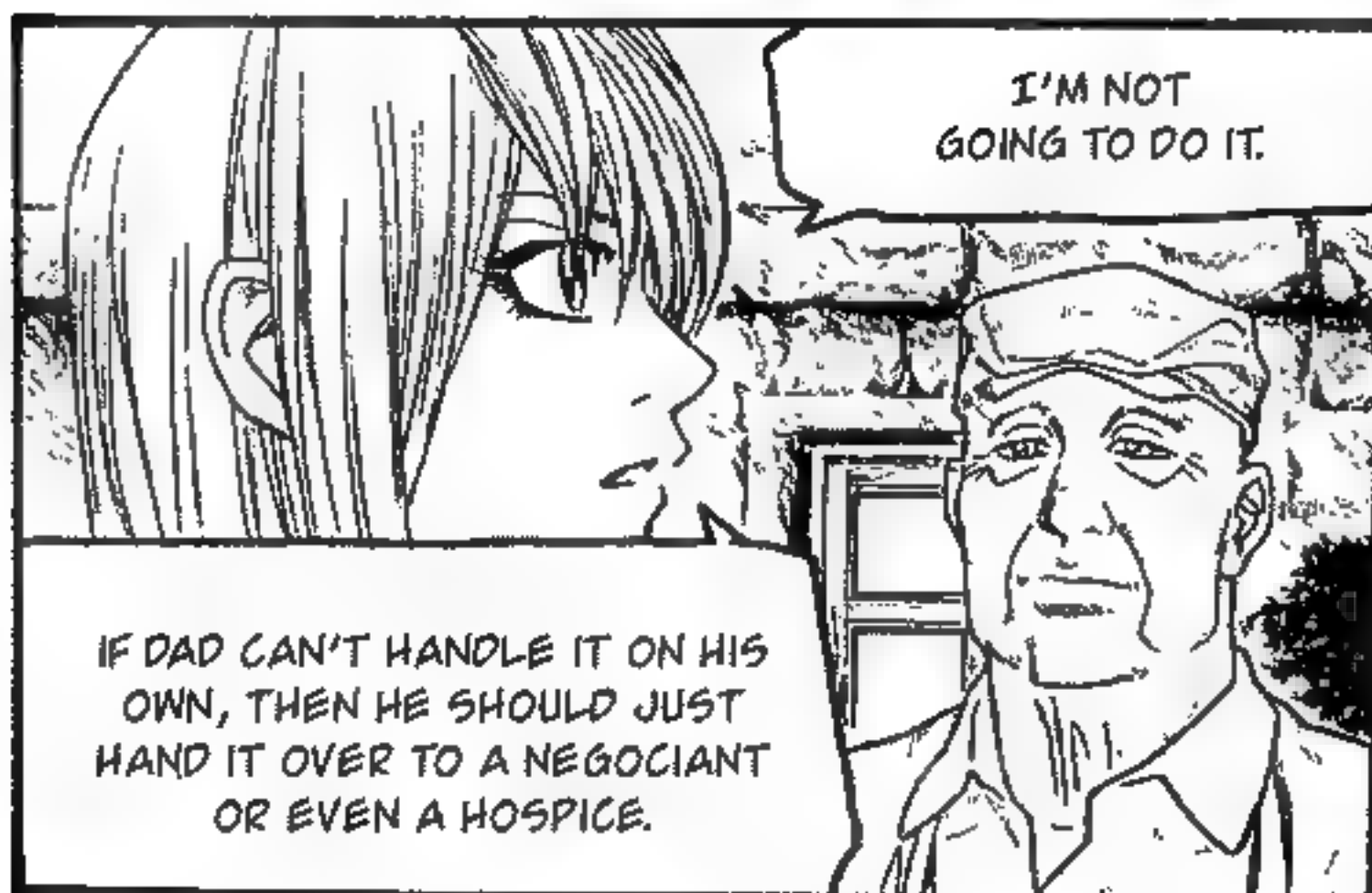
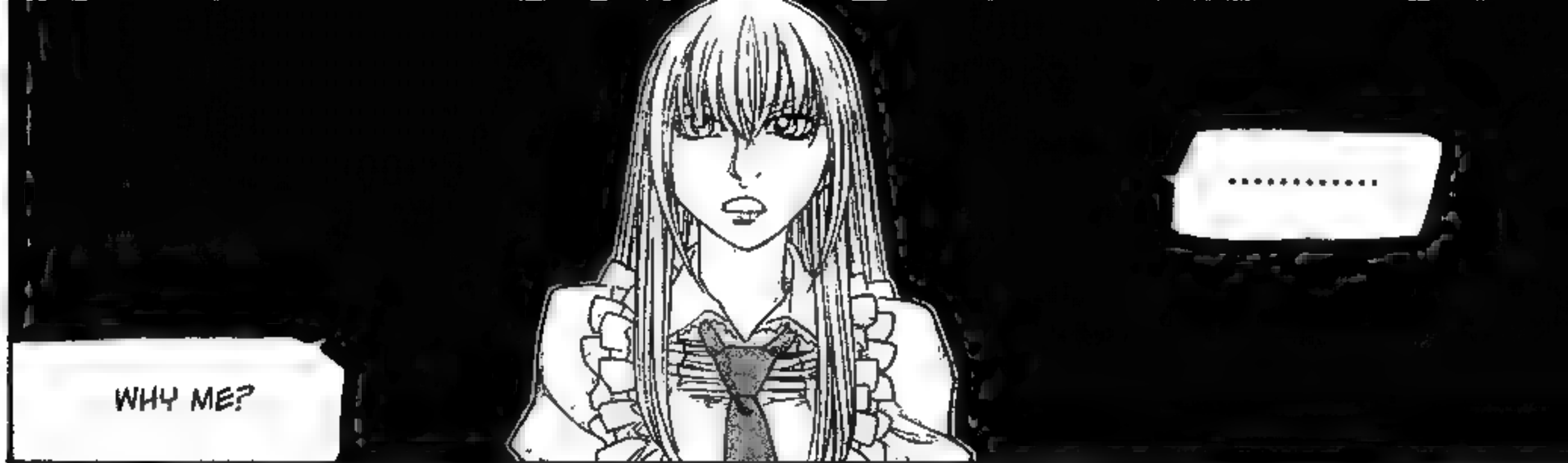
BUT MY COMPANY WILL BE BUYING A LARGE AMOUNT OF WINE FROM YOUR GRANDFATHER OF COURSE, AS WELL AS FROM YOUR FATHER.



Takuma Kawahama

He's a second-year. When I read Riku Onda-san's "NHK Special - Lost Civilization: Maya", I imagined him as a kid in Mexico.





Domaine  
This is an estate that produces their own wine. Simply put, it's a winery

Negociant  
This is a merchant

# Hospice

This is another name for a hotel-Dieu.

A hotel-Dieu

is a

charitable

hospital that

holds annual

auctions

of wine

made from

vineyards

donated to

the hospital,

and the

proceeds

are used for

charitable

services

Inside of

the hospice

in Beaune

is van der

Weyden's

"The Last

Judgment",

which

attracts

a lot of

tourism.

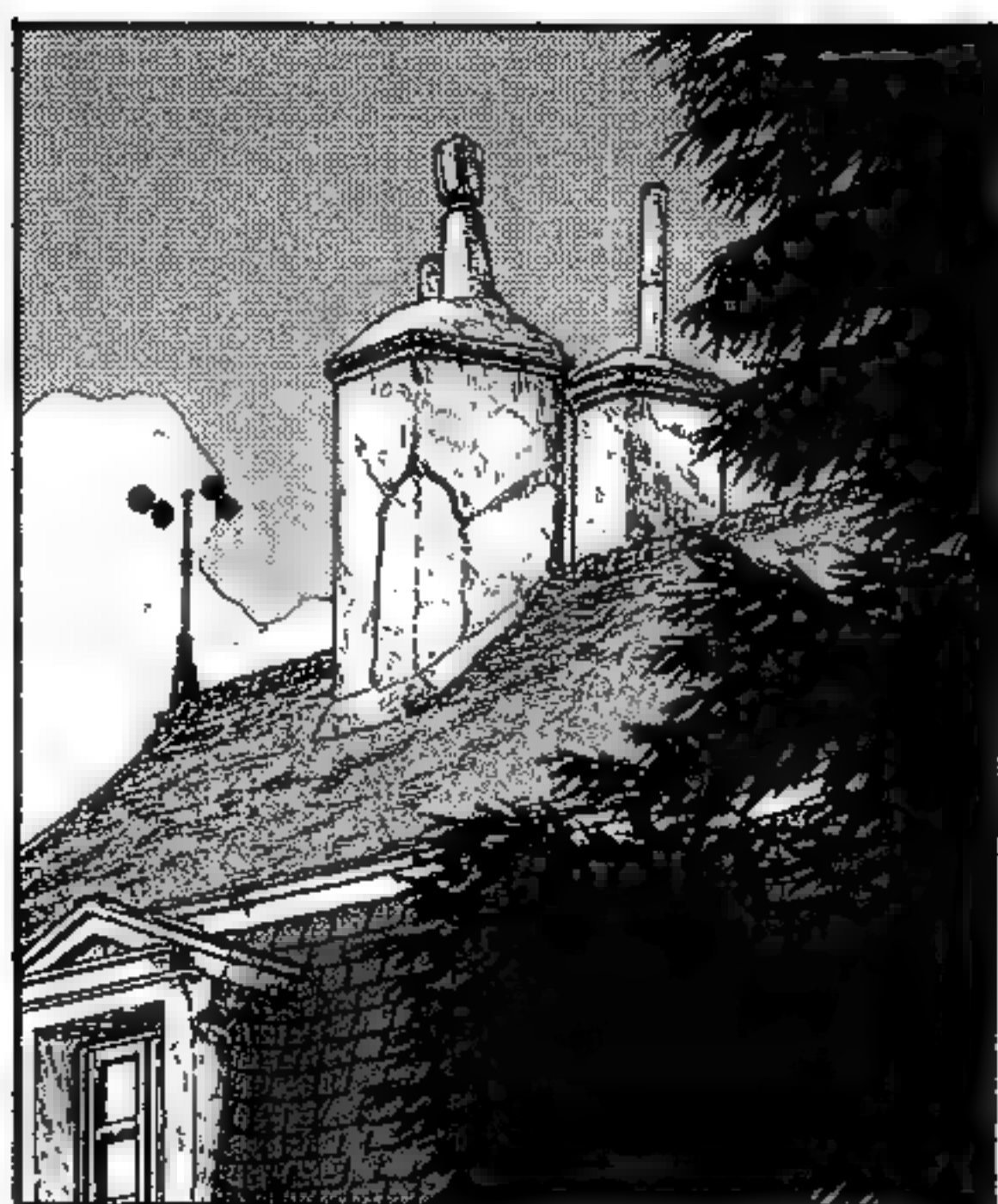
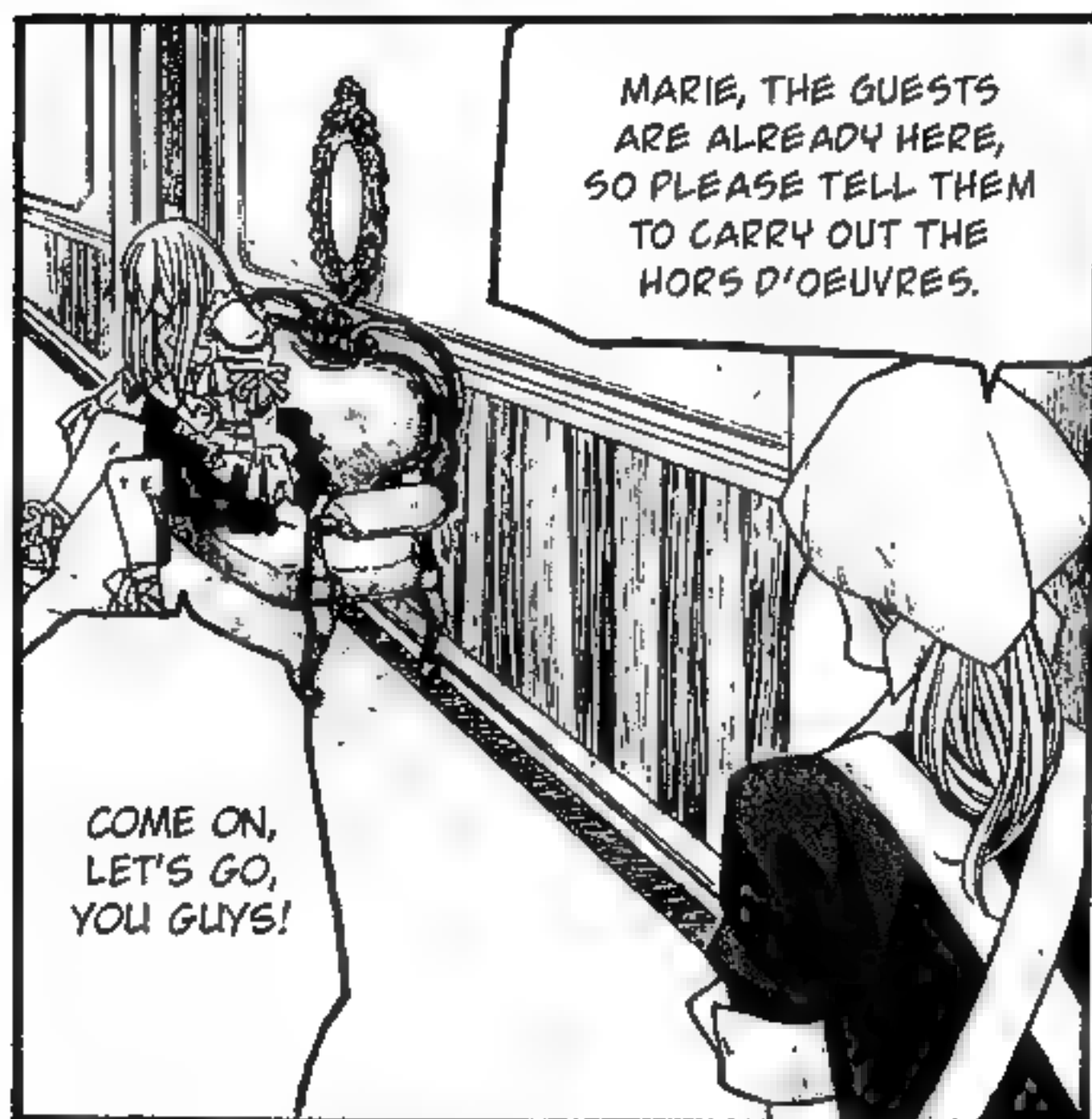
(The author

hasn't seen

it himself...)









ARE YOU GUYS  
JAPANESE?

THAT'S JUST PERFECT!  
WE MADE JAPANESE  
SASHIMI FOR THE  
HORS D'OEUVRES!



FIRST THEY SPECIFY  
WHAT WINE THEY  
WANT, AND NOW THEY  
ASK THE CHEF TO  
SERVE SASHIMI?

WHAT'S WITH THEM?  
THEY SOUND SO FULL  
OF THEMSELVES...



WHAT?  
SASHIMI  
WITH WINE?

ONE OF THE GUESTS  
SEEMS TO HAVE  
REQUESTED IT.



I THOUGHT WE WERE  
GOING TO BE MAKING  
THE USUAL BURGUNDIAN  
CUISINE, SO IT CAUGHT  
ME OFF GUARD, TOO.

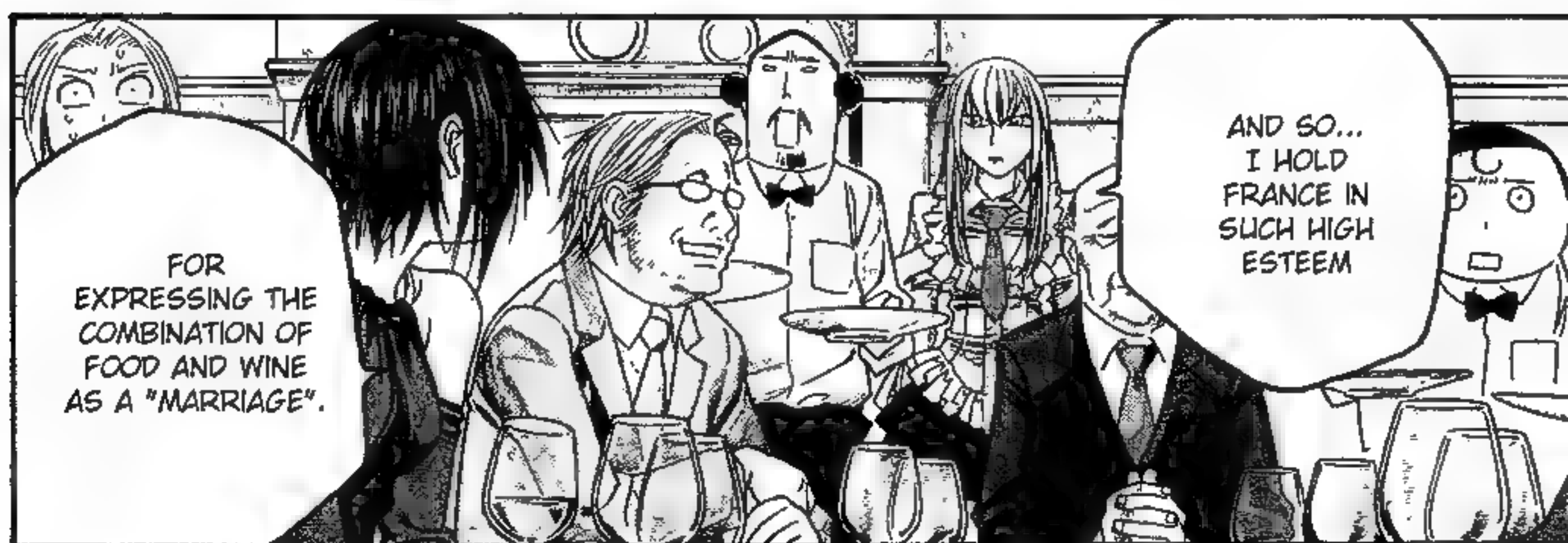


BEEF IS COMING UP  
NEXT, SO I'LL BE  
GIVING IT MY ALL!



IF IT'S COME TO THIS,  
IT FEELS LIKE I'LL GO  
CRAZY IF I DON'T AT  
LEAST GET A WORD IN...





FOR  
EXPRESSING THE  
COMBINATION OF  
FOOD AND WINE  
AS A "MARRIAGE".

AND SO...  
I HOLD  
FRANCE IN  
SUCH HIGH  
ESTEEM



I WANTED TO  
PROPOSE A  
MARRIAGE IN  
MY OWN WAY,

SO I TRIED TO  
SEEK OUT A  
WHITE WINE  
THAT WENT WITH  
SASHIMI, THE  
VERY ESSENCE  
OF JAPANESE  
CULTURE.



TH...THAT  
REALLY IS  
YOU AND  
THEM,  
RIGHT?

L...LONG  
TIME, NO  
SEE.

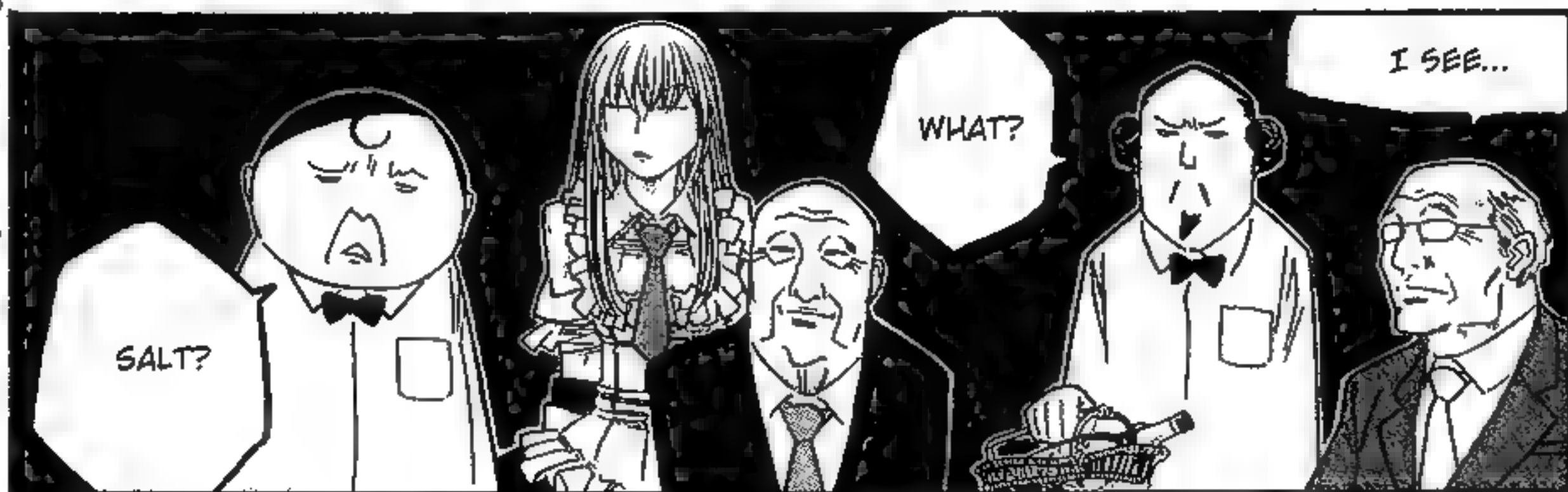
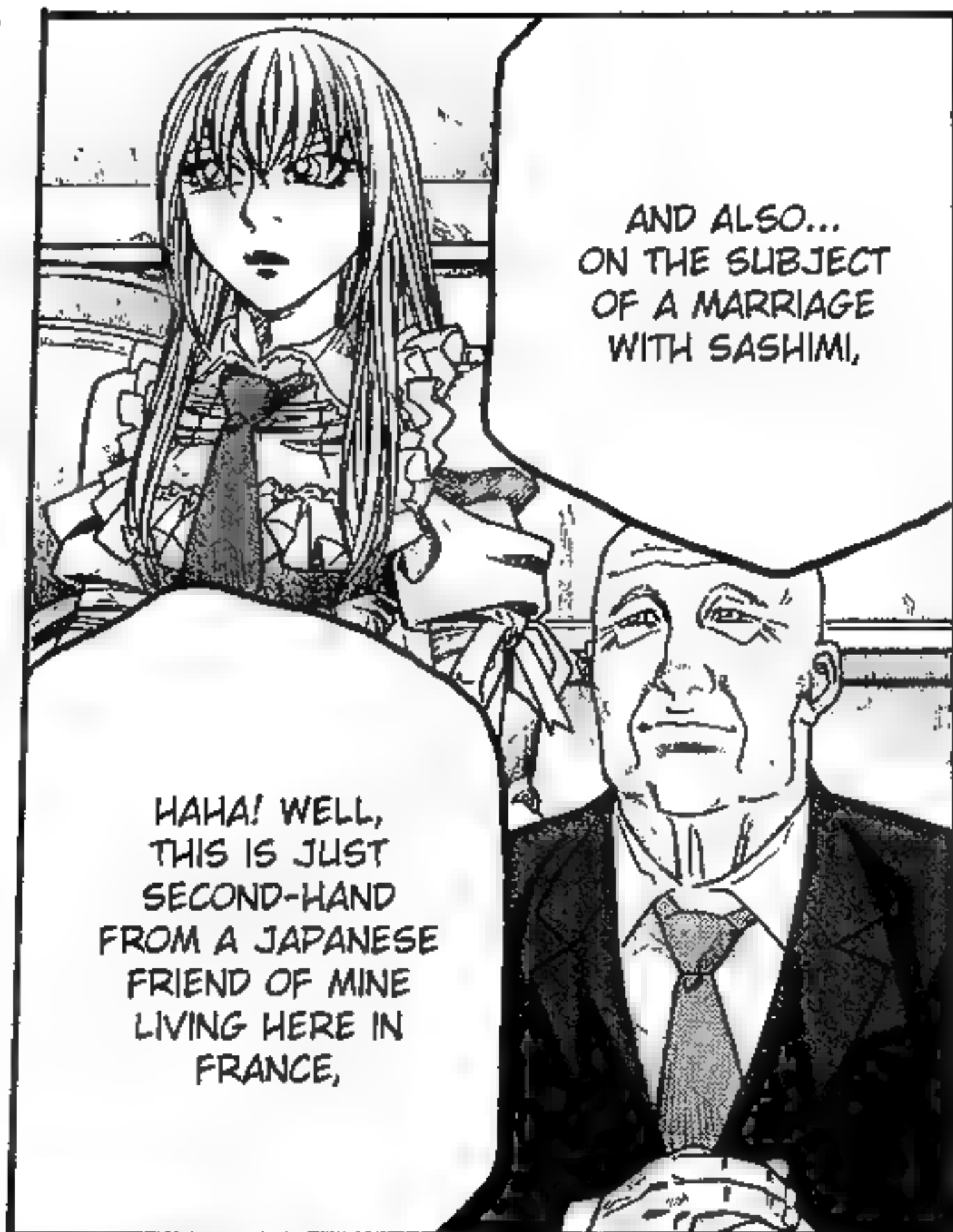


Haruka  
Hasegawa

I heard  
someone  
say she  
looks older  
n black  
clothes, but  
does she  
really?

Ryuuta  
He's  
Hasegawa's  
fance.  
He talks  
a lot this  
chapter

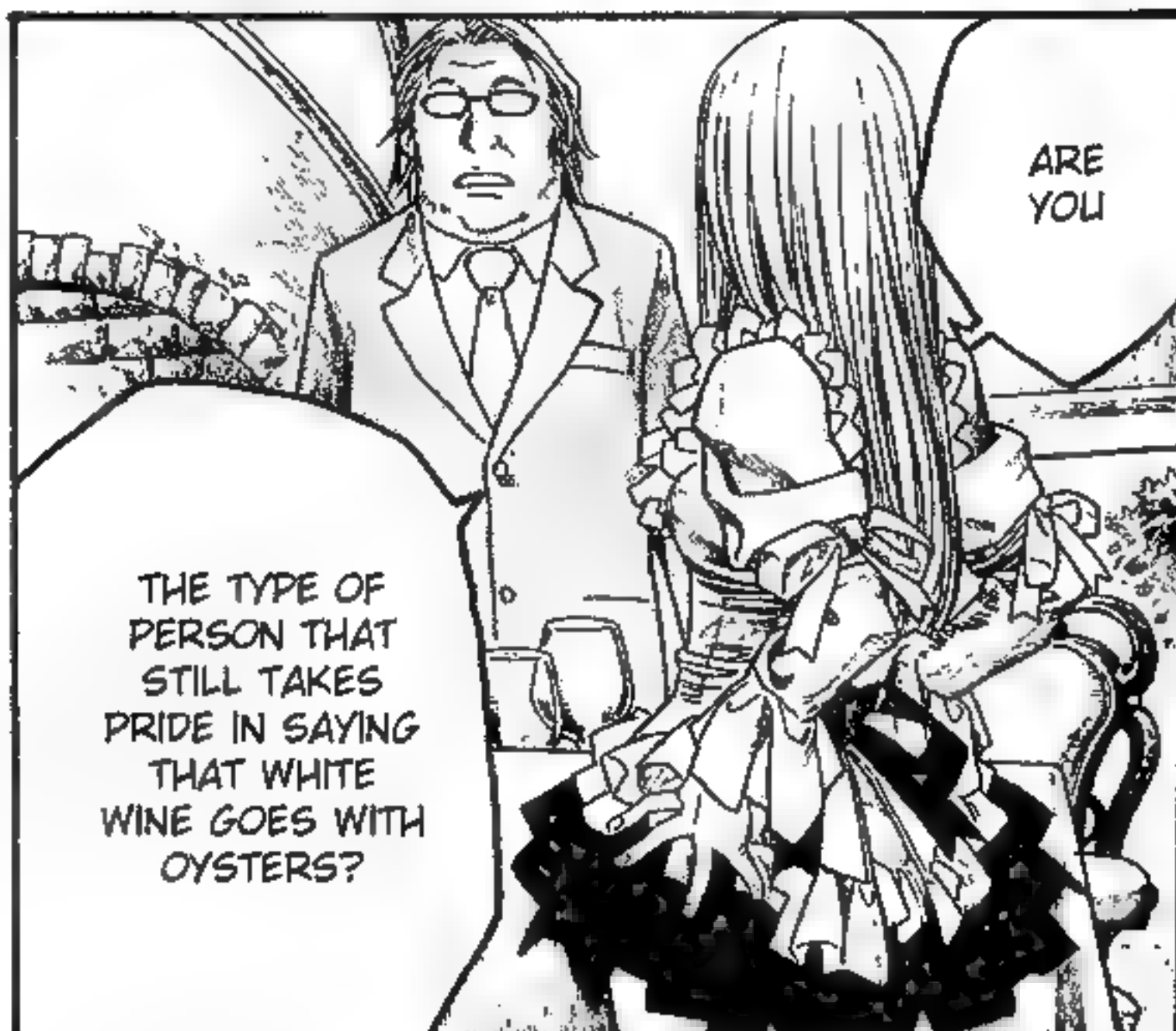
→  
Although  
this story  
is fiction,  
just the  
line on the  
right is  
non-fiction.  
There  
really  
was a  
Japanese  
person  
living in  
France who  
said this  
By the way,  
although  
it's  
written as  
"Guerande",  
it sounds  
like  
"Gueran".  
Does  
that not  
need to  
be said?







Oysters with white wine. Back when transportation was inconvenient, tradition holds that in Paris, they would squeeze lemon juice on raw oysters and pair it with white wine so as to reduce the smell. The pairing is also called "oysters with Chablis". However, a famous saying holds that first-class Chablis doesn't go well with oysters at all.



THE TYPE OF PERSON THAT STILL TAKES PRIDE IN SAYING THAT WHITE WINE GOES WITH OYSTERS?



WHY DON'T YOU JUST HURRY UP AND REPLACE THESE PLATES WITH NEW SASHIMI!?



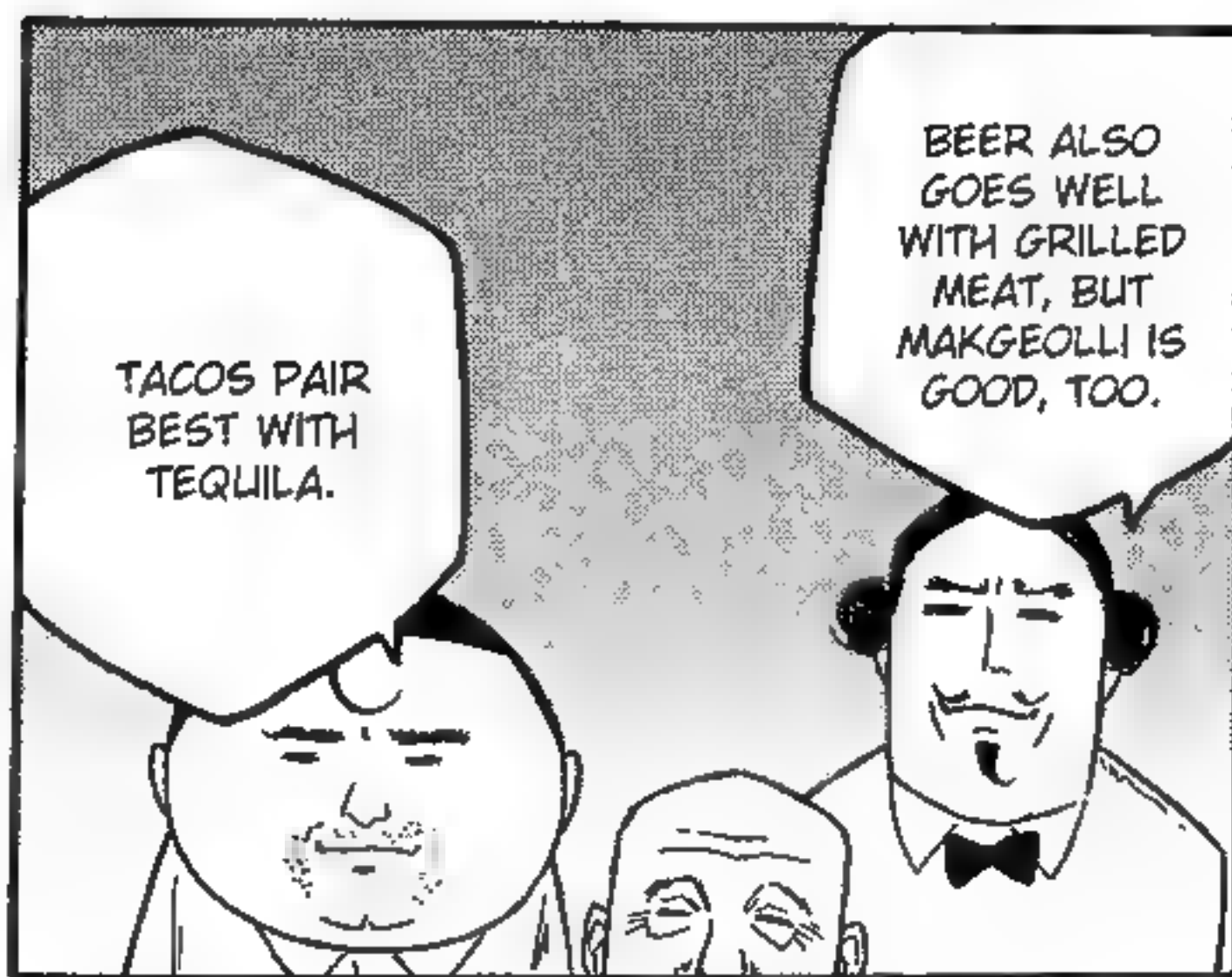
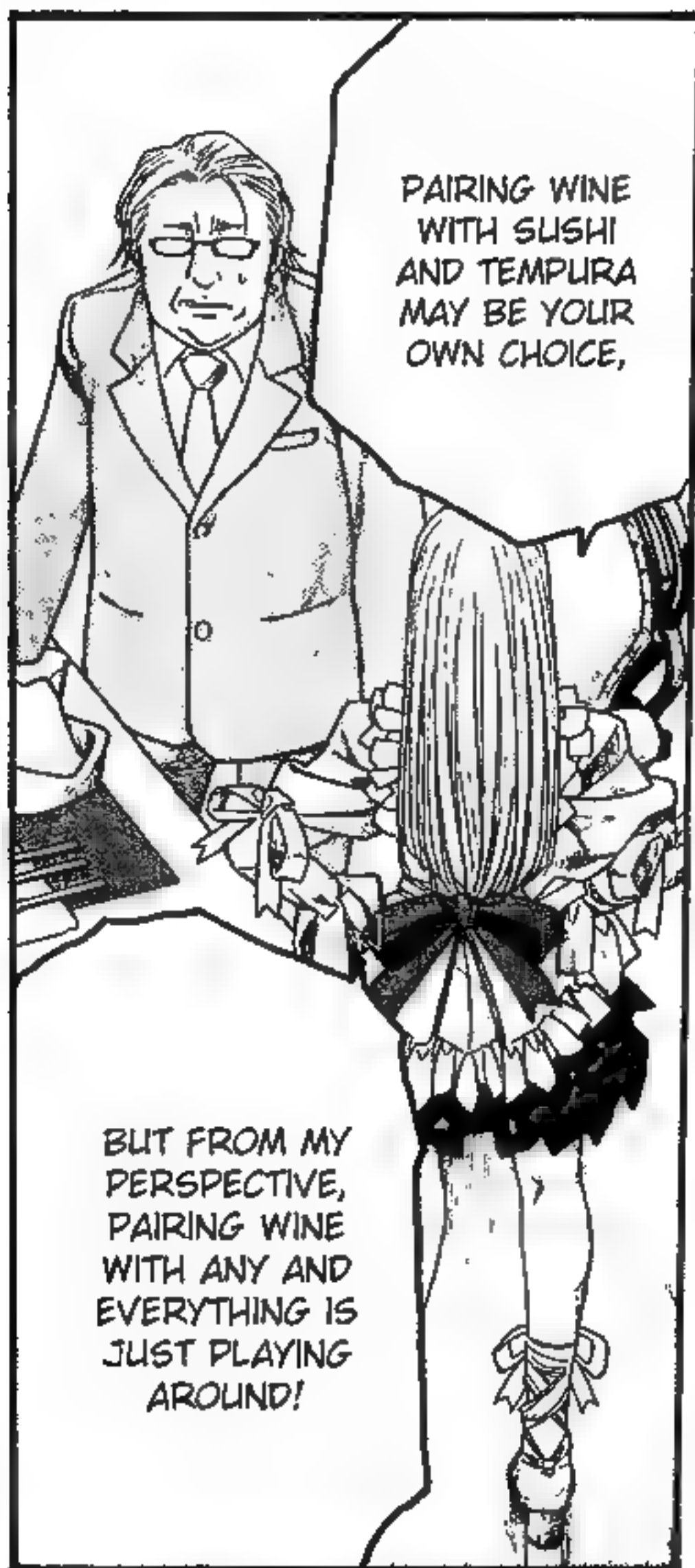
WOULD YOU BE HAPPY IF SOMEONE FROM FRANCE TOLD YOU THAT THEY FOUND AN ORANGE JUICE THAT GOES PERFECTLY WITH FRESHLY COOKED RICE?

MARRIAGE? DON'T MAKE ME LAUGH...



WHAT!?





I'M NOT GOING  
TO BE TAKING OVER  
THE VINEYARD...

...THAT'S HOW IT IS,  
GRANDPA.

WHAT'S LEFT OVER  
AFTER MAKING WINE?

OUR PRIDE AS  
WINEMAKERS JUST  
GOES INTO SOME RICH  
PERSON'S WINE CELLAR  
AND DISAPPEARS ONE DAY.

EVEN THOUGH  
YOUR PINOT AND  
CHARDONNAY ARE  
WONDERFUL...

EVEN THE WINE TO BE  
BROUGHT OUT LAST FOR  
THE MAIN COURSE OF THIS  
DINNER PARTY WAS MADE  
BY SOMEONE ELSE...

VOSNE-ROMANÉE  
CROS-PARANTOUX  
APPELLATION D'ORIGINE CONTRÔLÉE  
Mis en bouteille par  
Henri Mayer  
MAISON FONDÉE EN 1850  
A VOUS  
A VOUSNE-ROMANÉE (COGNAC) - FRANCE

IF YOU  
JUST WANT  
TO INDULGE,  
THEN DO IT  
SOMEWHERE  
ELSE!

THIS IS A  
DOMAINE!

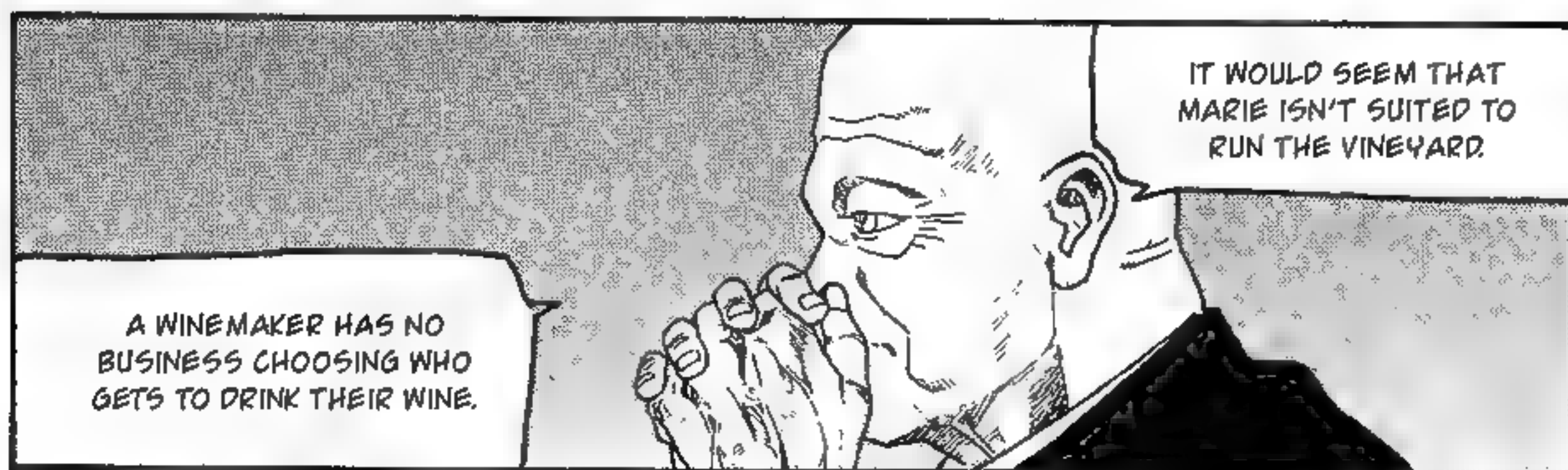


Shut



I'M TERRIBLY  
SORRY, EVERYONE.

WE'LL EXCHANGE  
THESE PLATES WITH  
NEW ONES RIGHT AWAY.



A WINEMAKER HAS NO  
BUSINESS CHOOSING WHO  
GETS TO DRINK THEIR WINE.

IT WOULD SEEM THAT  
MARIE ISN'T SUITED TO  
RUN THE VINEYARD.



WHAT AN  
INSULT TO DO  
THAT RIGHT  
IN FRONT  
OF YOU,  
HARUKA-  
SAN!

WHAT  
WAS THAT  
ABOUT...!?

"Pinot and  
Char-  
donnay"  
from Marie's  
line on the  
last page

Pinot refers  
to Pinot  
Noir, a  
variety  
of grape  
indicative  
of brewing  
red wine in  
Burgundy  
Chardonnay  
is a variety  
of grape  
indicative  
of brewing  
white wine.  
"Pinot and  
Chardonnay"  
takes the  
meaning of  
"red and  
white wine"  
here

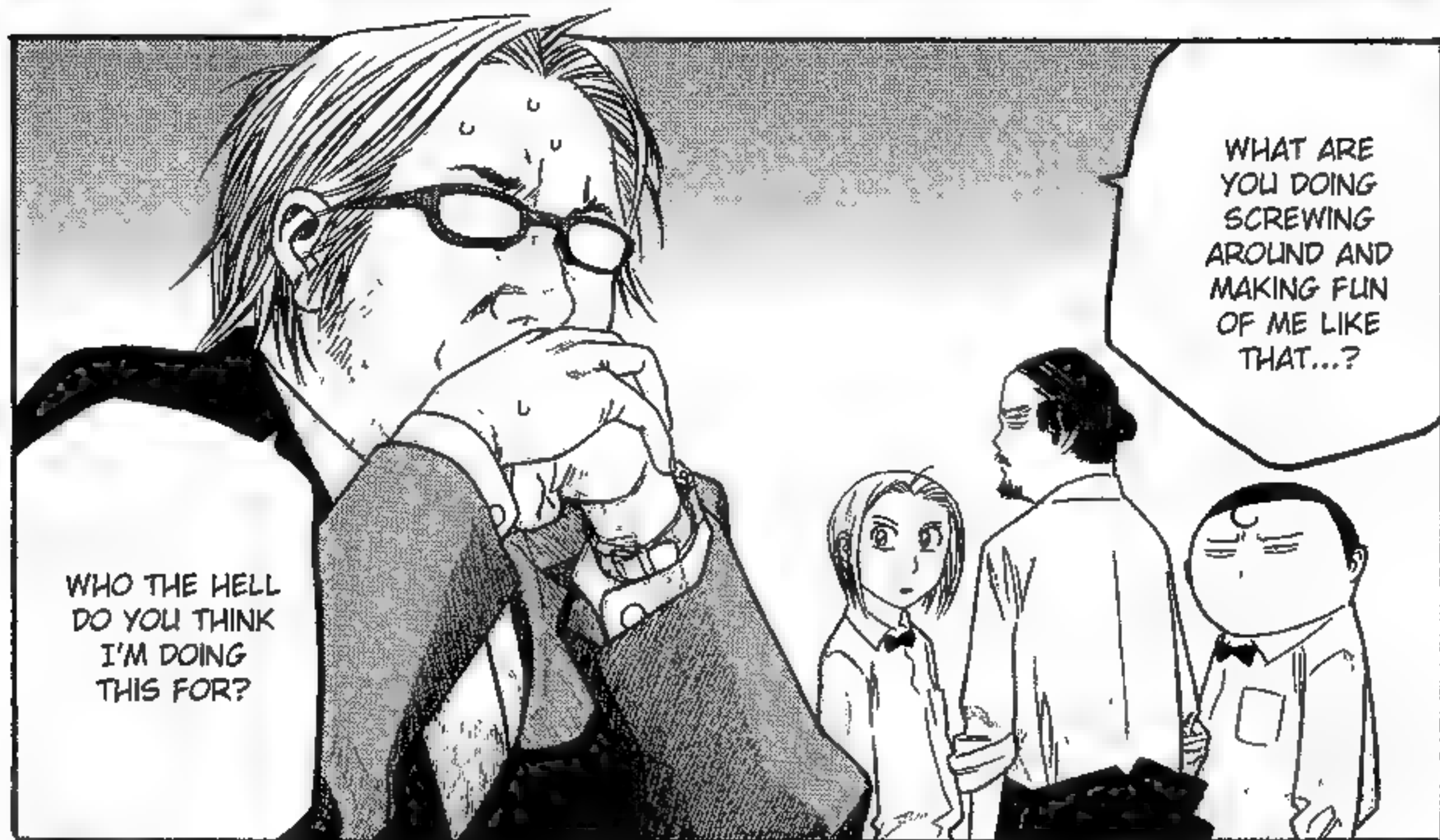






Click

Click



To those who want wraparound sashes for the volumes, volume 5's special edition and volume 6's limited edition don't have sashes.

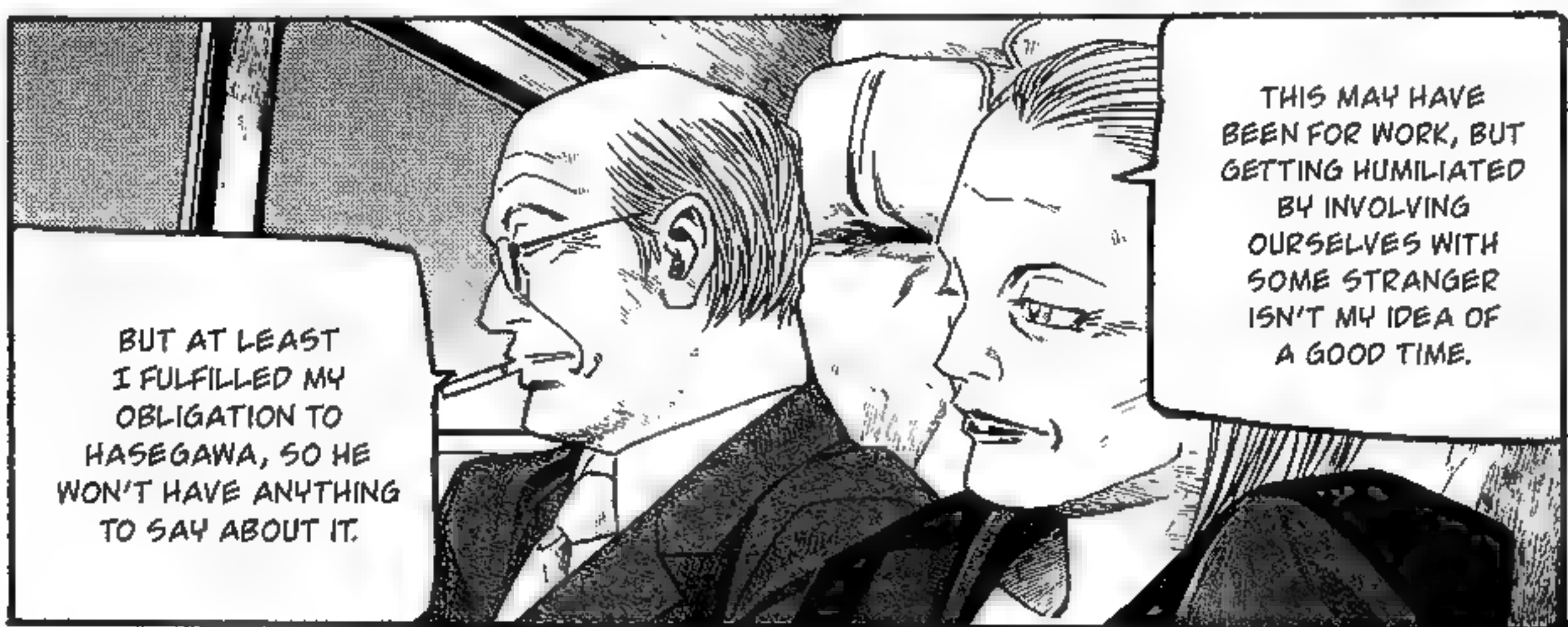


Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



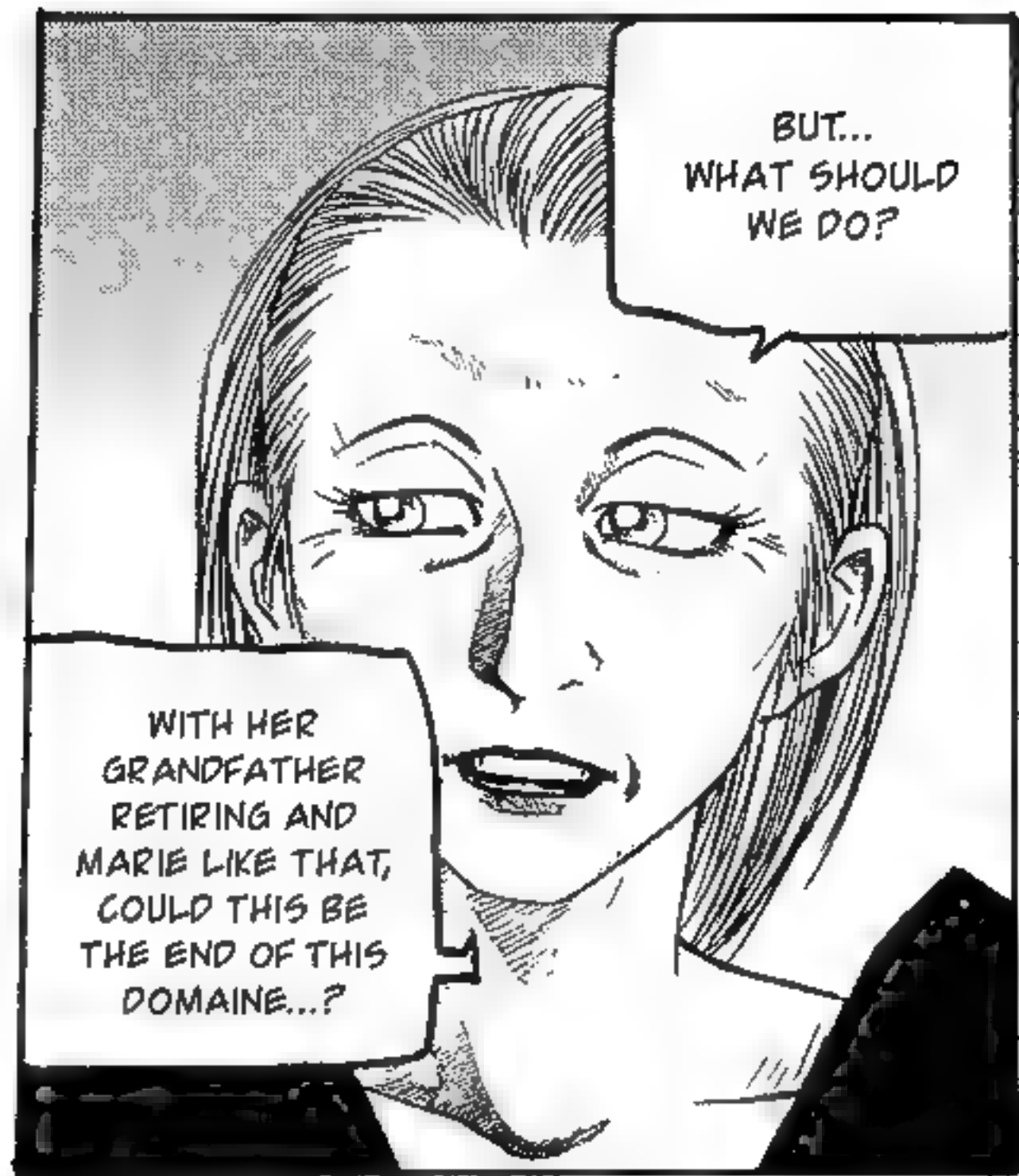
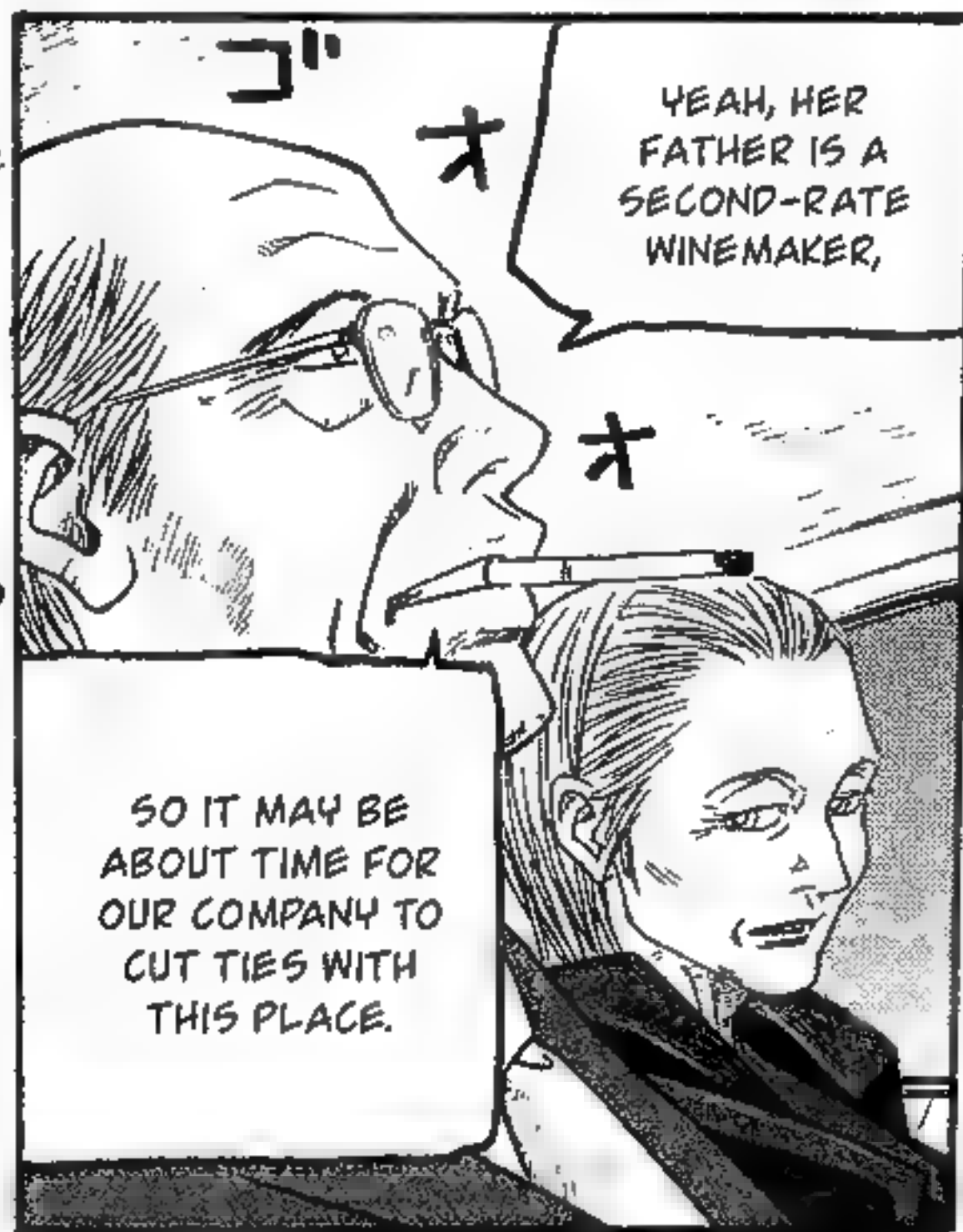



This story is a travelogue about microbes who go on a trip to France.



No, it isn't!

What!?





IF MARIE WAS GOING TO  
TAKE OVER THE VINEYARD,  
IT WOULD HAVE BEEN QUITE  
FUNNY TO GET HER TO SELL IT  
TO SOMEONE FROM JAPAN...

WELL, MORE IMPORTANTLY, IT'S  
TOO LATE TO GO ALL THE WAY  
TO PARIS, SO HOW ABOUT WE  
STOP TO EAT IN DIJON AND  
SPEND THE NIGHT?

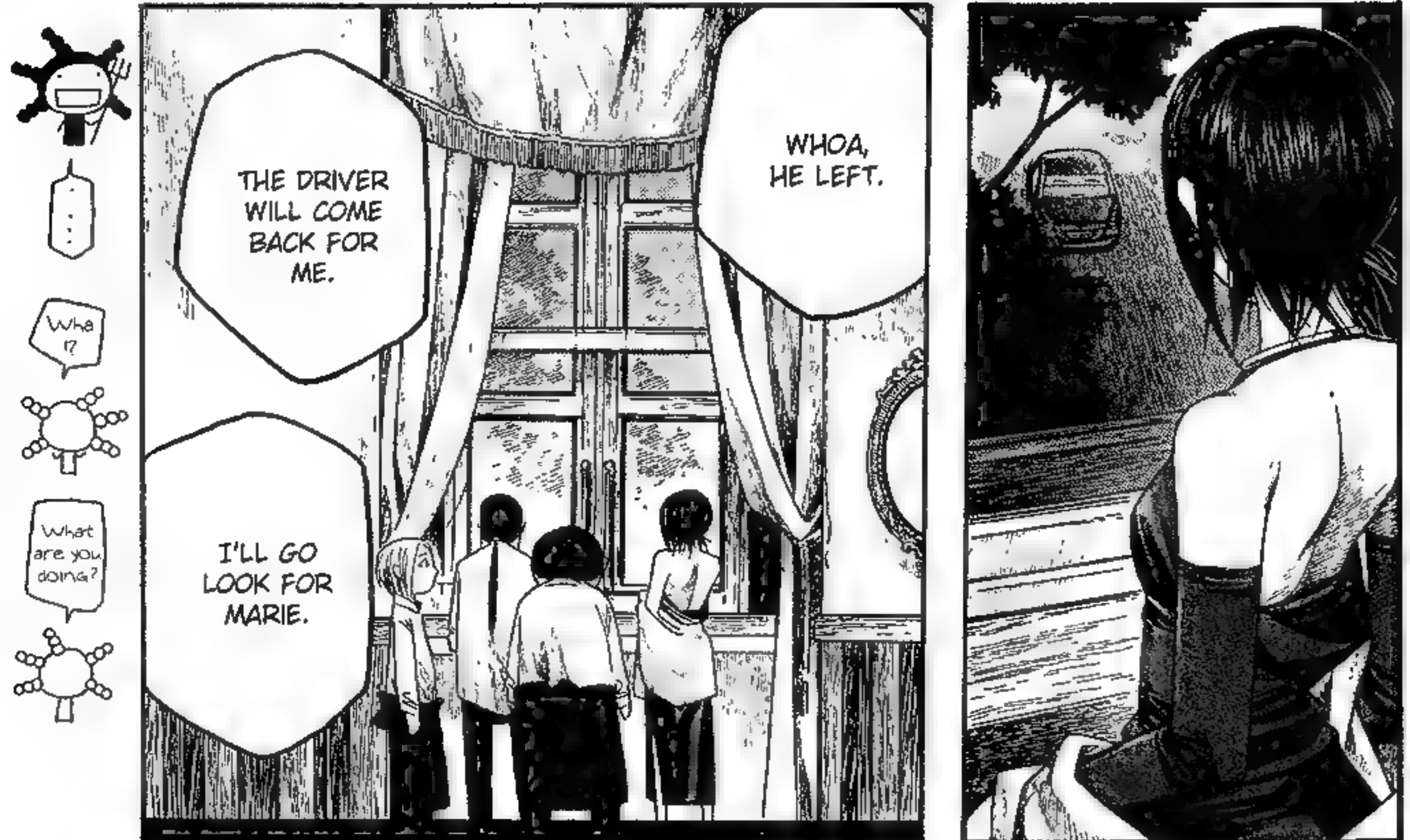




ISN'T THERE  
A BAR OR  
SOMETHING  
AT THE HOTEL  
WE'RE STAYING  
AT? JUST TELL  
HER I'LL BE  
WAITING FOR  
HER THERE!

I DON'T CARE!  
JUST DRIVE ME  
THERE AND THEN  
COME BACK FOR  
HARUKA!

BUT MILADY  
HARUKA  
HASN'T LEFT  
THE BUILDING  
YET...



THE DRIVER  
WILL COME  
BACK FOR  
ME.

WHOA,  
HE LEFT.

I'LL GO  
LOOK FOR  
MARIE.

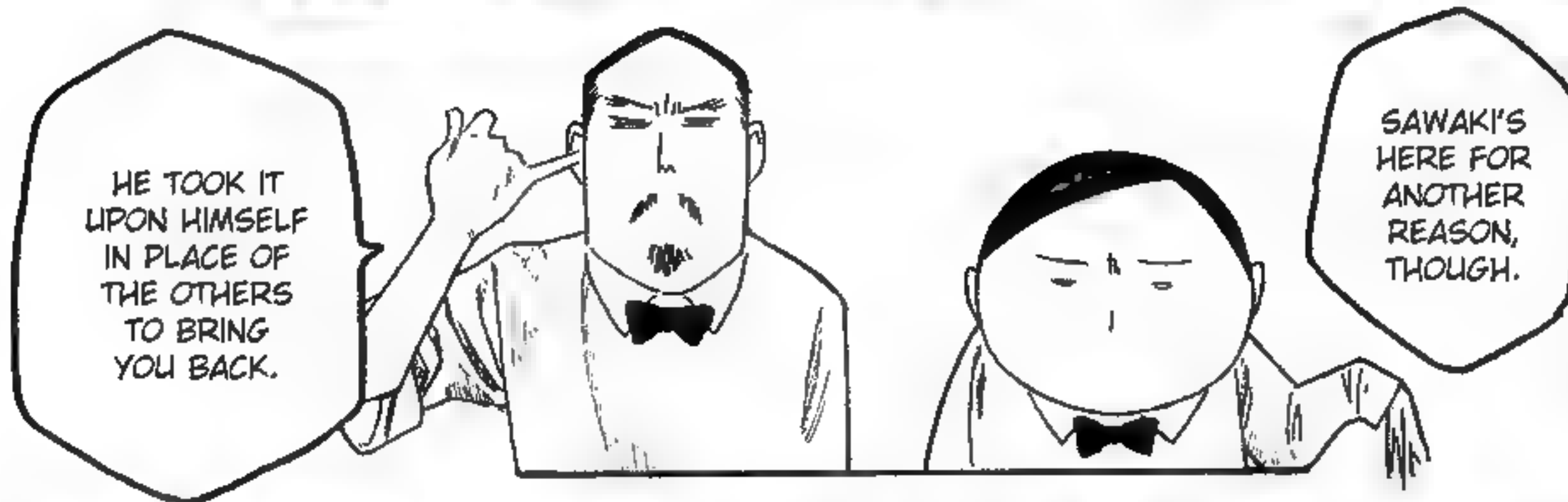
Who  
is?

What  
are you  
doing?



WE WERE  
INVITED INTO  
THEIR CHATEAU  
AND JUST  
DID WHAT WE  
WANTED, SO OF  
COURSE SHE'D  
BE MAD...

PLEASE  
DO, SAWAKI.  
I HAVE TO  
APOLOGIZE TO  
HER, TOO...

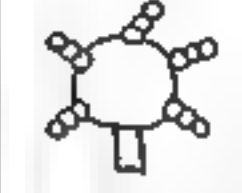


Well people have pointed out the lack of microbes lately



so thought about redoing the cavity bacteria blurb that was removed

Huh? What are you talking about?



That wasn't even in the volumes.







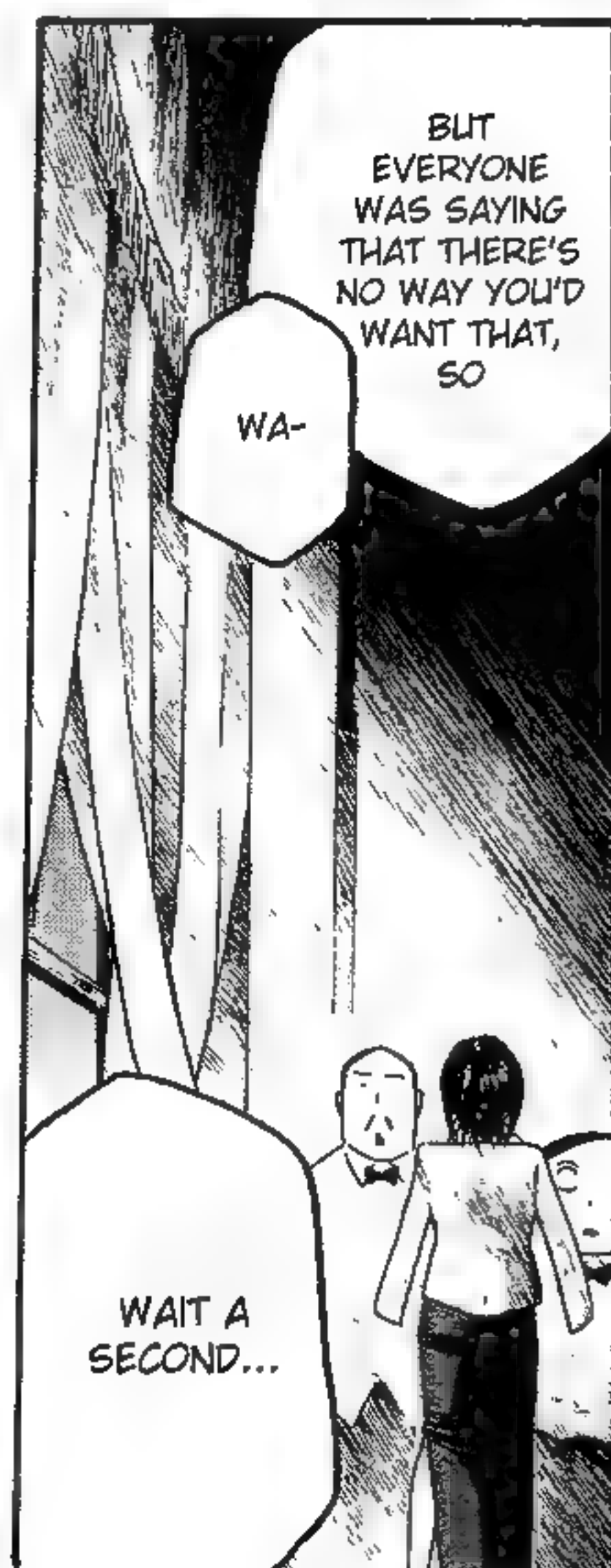
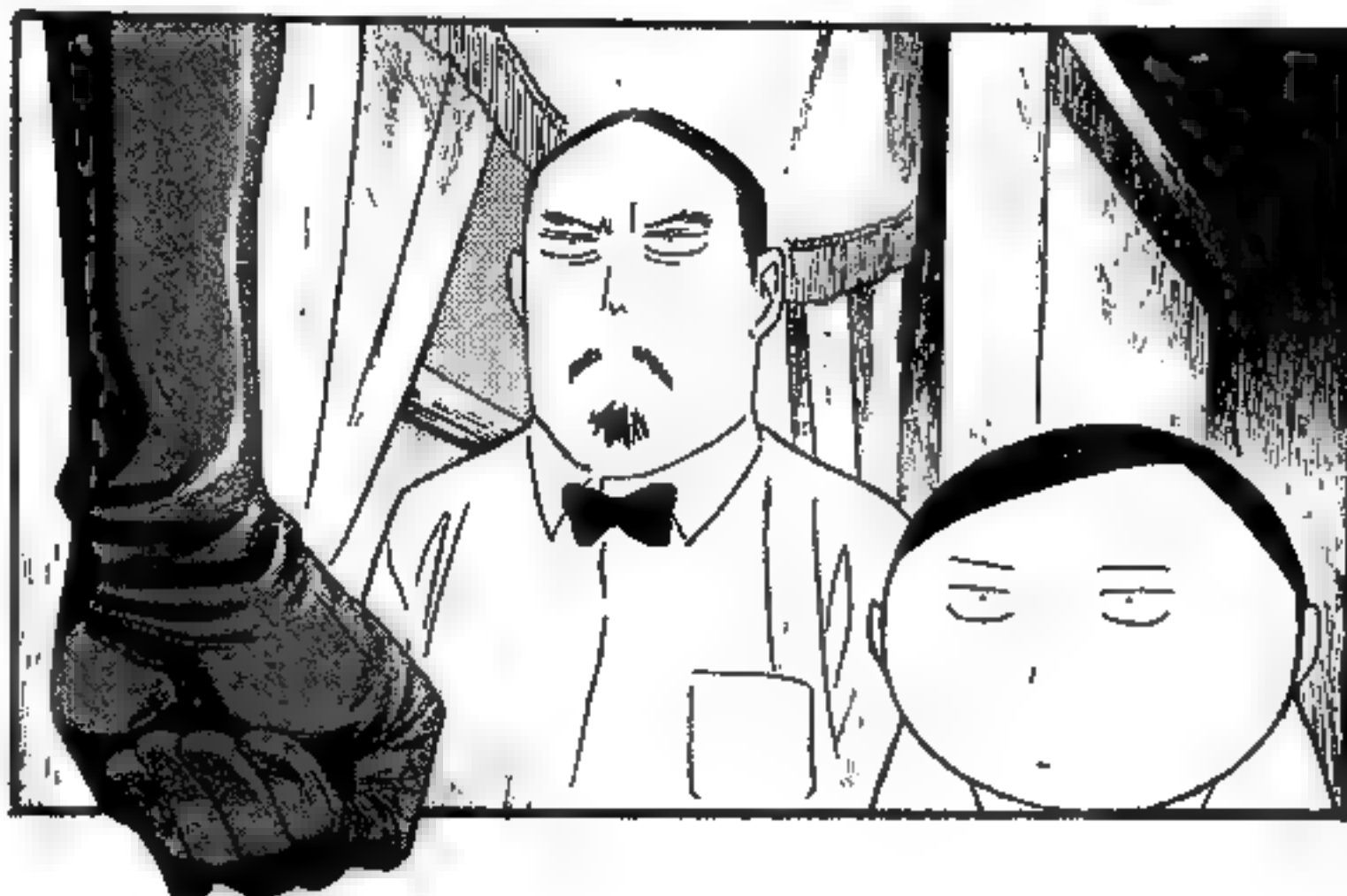
think it was the chapter where the microbes were battling over Haruka's body.

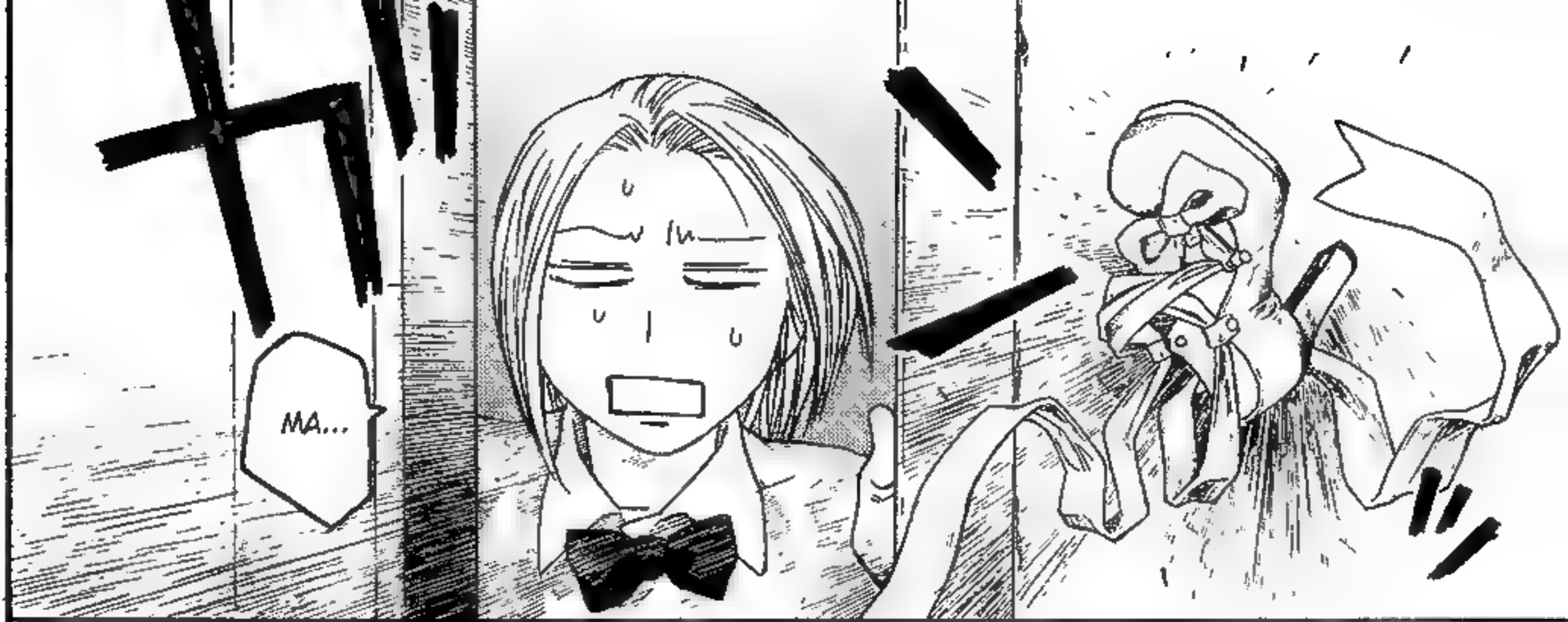


Ah, two blurbs in the margin were removed from that chapter.

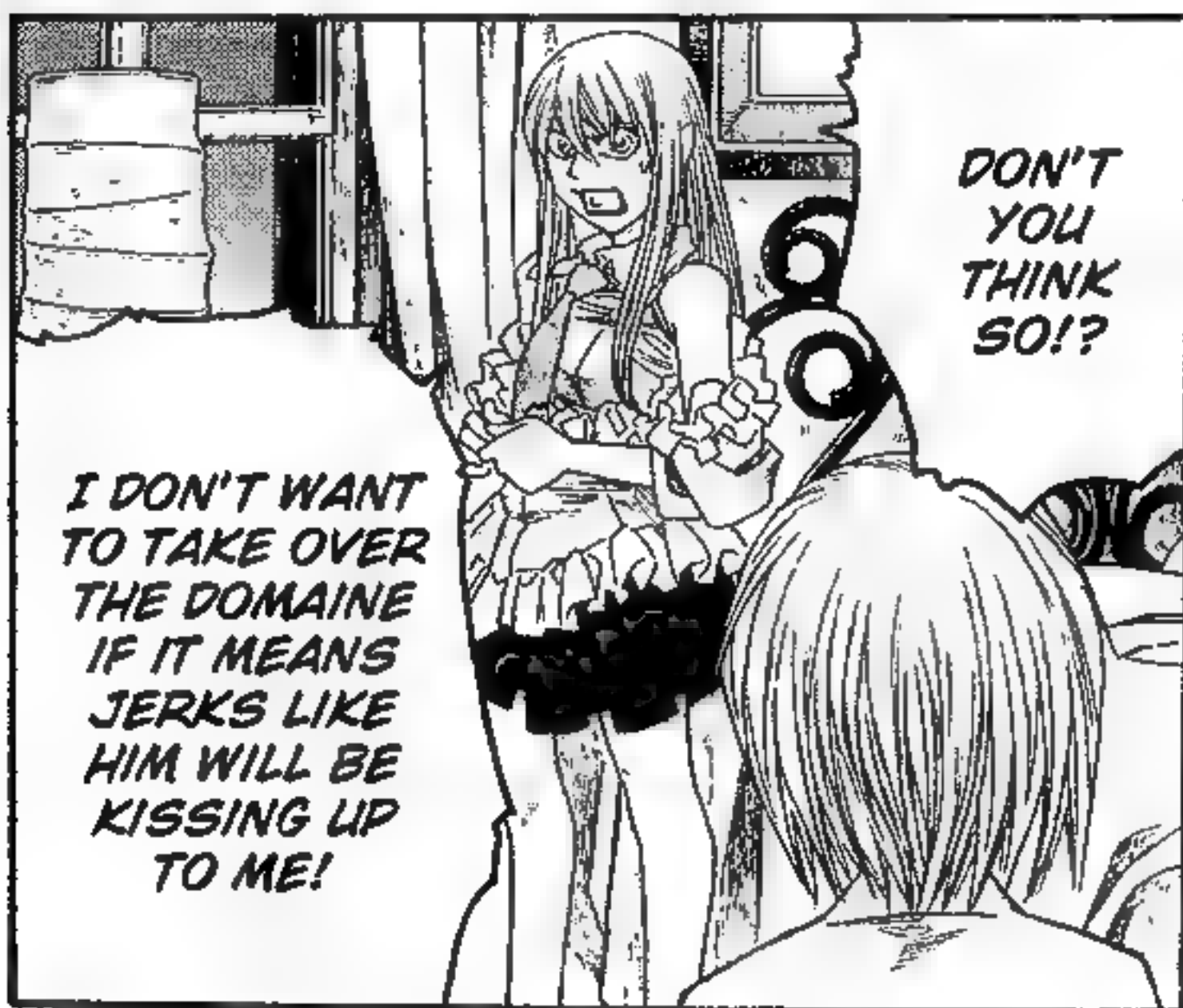


By the way, what did you talk about back then dressed like that?



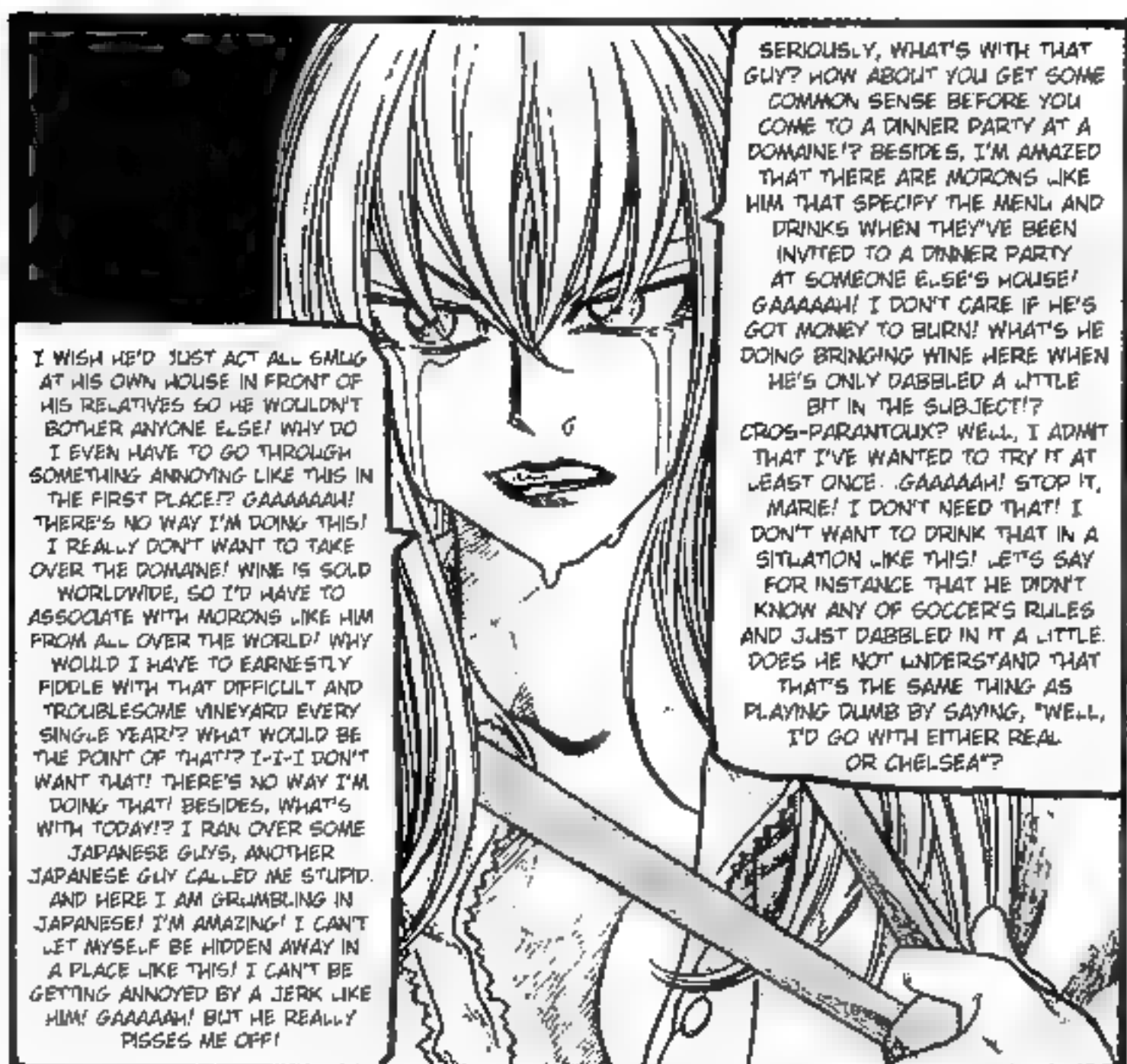


MA...



DON'T  
YOU  
THINK  
SO!?

I DON'T WANT  
TO TAKE OVER  
THE DOMAINE  
IF IT MEANS  
JERKS LIKE  
HIM WILL BE  
KISSING UP  
TO ME!



I WISH HE'D JUST ACT ALL SMUG AT HIS OWN HOUSE IN FRONT OF HIS RELATIVES SO HE WOULDN'T BOTHER ANYONE ELSE! WHY DO I EVEN HAVE TO GO THROUGH SOMETHING ANNOYING LIKE THIS IN THE FIRST PLACE!? GAAAAAAH! THERE'S NO WAY I'M DOING THIS! I REALLY DON'T WANT TO TAKE OVER THE DOMAINE! WINE IS SOLD WORLDWIDE, SO I'D HAVE TO ASSOCIATE WITH MORONS LIKE HIM FROM ALL OVER THE WORLD! WHY WOULD I HAVE TO EARNESTLY FIDDLE WITH THAT DIFFICULT AND TROUBLESOME VINEYARD EVERY SINGLE YEAR!? WHAT WOULD BE THE POINT OF THAT!? I-I-I DON'T WANT THAT! THERE'S NO WAY I'M DOING THAT! BESIDES, WHAT'S WITH TODAY!? I RAN OVER SOME JAPANESE GUYS, ANOTHER JAPANESE GUY CALLED ME STUPID. AND HERE I AM GRUMBLED IN JAPANESE! I'M AMAZING! I CAN'T LET MYSELF BE HIDDEN AWAY IN A PLACE LIKE THIS! I CAN'T BE GETTING ANNOYED BY A JERK LIKE HIM! GAAAAAAH! BUT HE REALLY PISSES ME OFF!

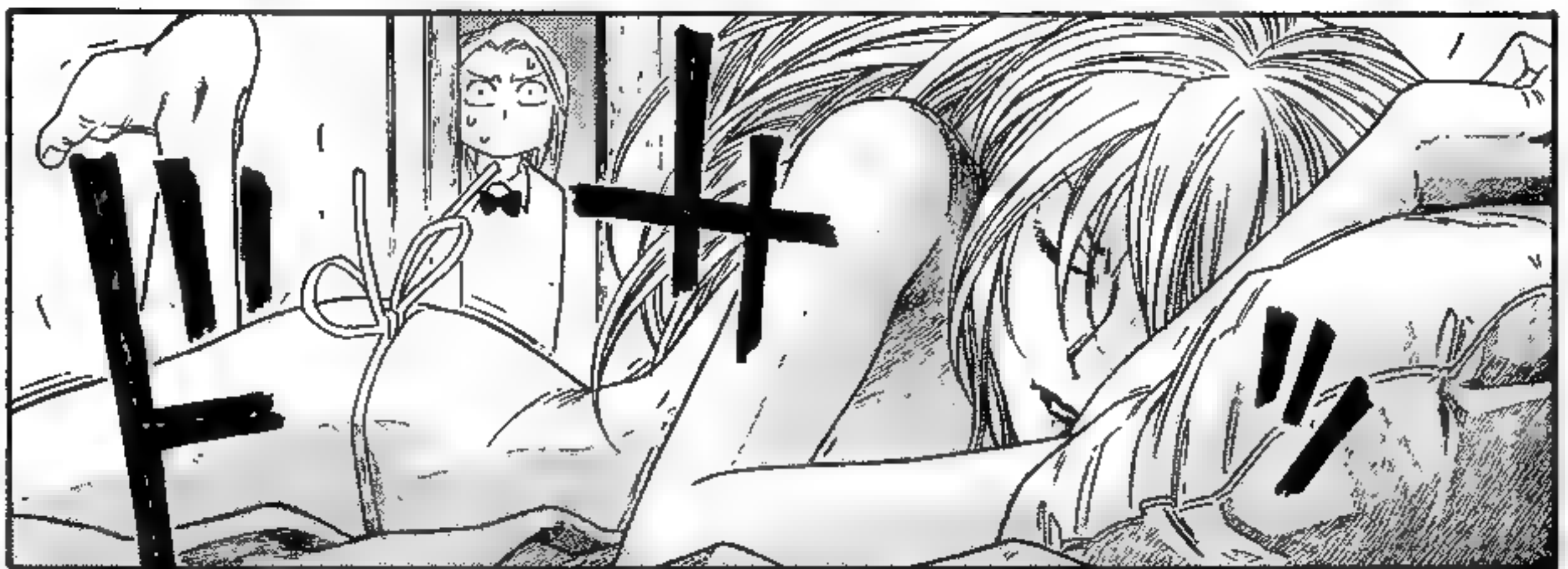
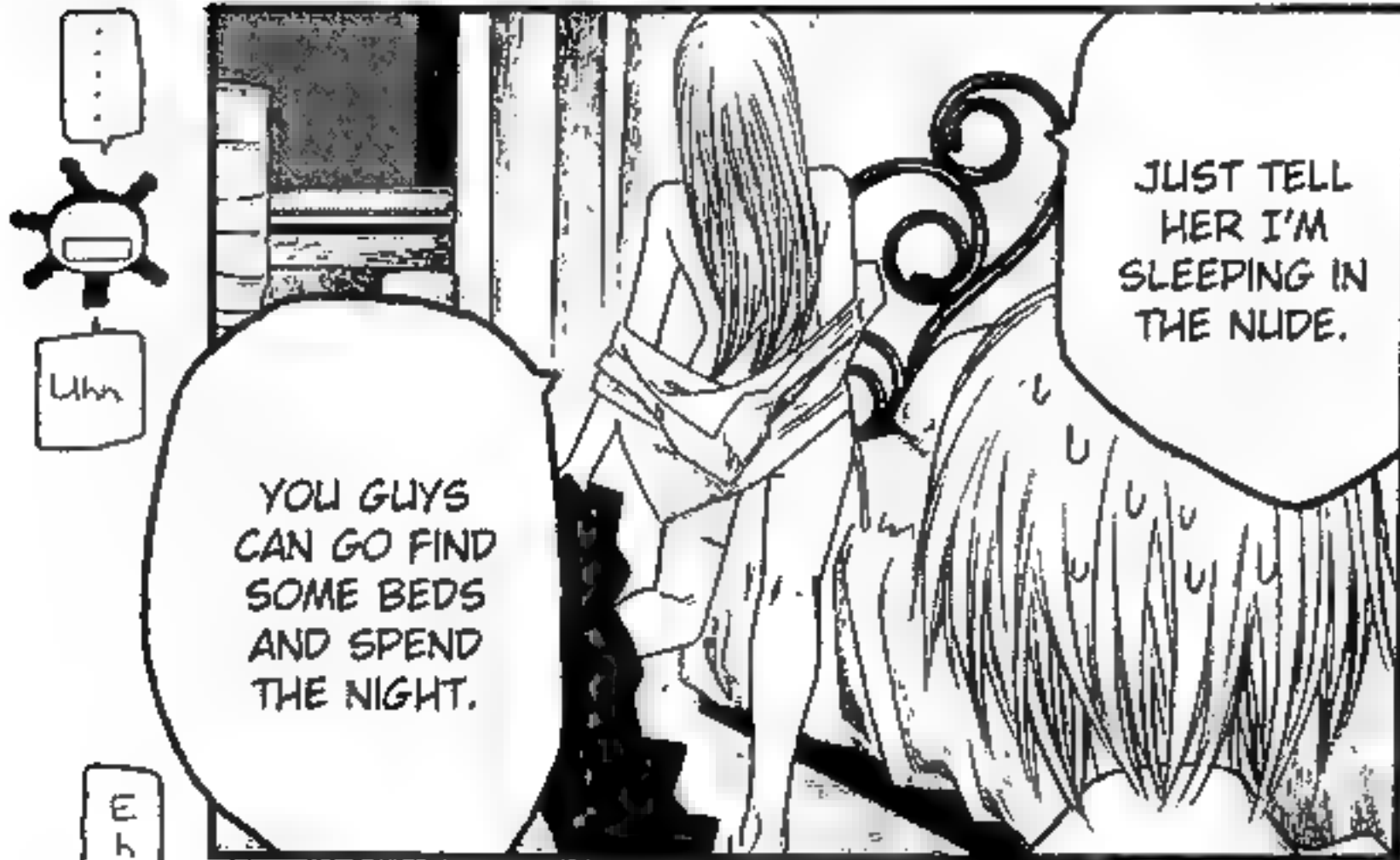
SERIOUSLY, WHAT'S WITH THAT GUY? HOW ABOUT YOU GET SOME COMMON SENSE BEFORE YOU COME TO A DINNER PARTY AT A DOMAINE!? BESIDES, I'M AMAZED THAT THERE ARE MORONS LIKE HIM THAT SPECIFY THE MENU AND DRINKS WHEN THEY'VE BEEN INVITED TO A DINNER PARTY AT SOMEONE ELSE'S HOUSE! GAAAAAAH! I DON'T CARE IF HE'S GOT MONEY TO BURN! WHAT'S HE DOING BRINGING WINE HERE WHEN HE'S ONLY DABBLED A LITTLE BIT IN THE SUBJECT!? CROS-PARANTOUX? WELL, I ADMIT THAT I'VE WANTED TO TRY IT AT LEAST ONCE. GAAAAAAH! STOP IT, MARIE! I DON'T NEED THAT! I DON'T WANT TO DRINK THAT IN A SITUATION LIKE THIS! LET'S SAY FOR INSTANCE THAT HE DIDN'T KNOW ANY OF SOCCER'S RULES AND JUST DABBLED IN IT A LITTLE. DOES HE NOT UNDERSTAND THAT THAT'S THE SAME THING AS PLAYING DUMB BY SAYING, "WELL, I'D GO WITH EITHER REAL OR CHELSEA"?



WHO  
CARES  
IF HE'S  
THE ONE  
PAYING!?

THERE'S NO  
WAY A GUY LIKE  
THAT WOULD  
UNDERSTAND  
THE  
DIFFERENCES  
BETWEEN  
WINE!

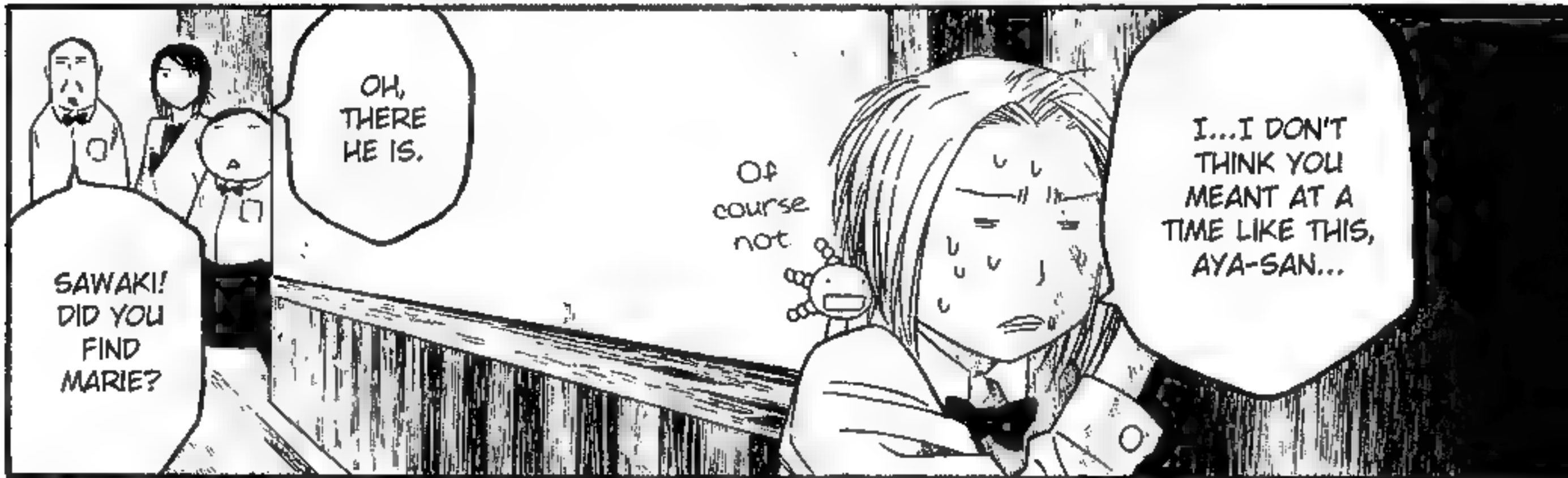
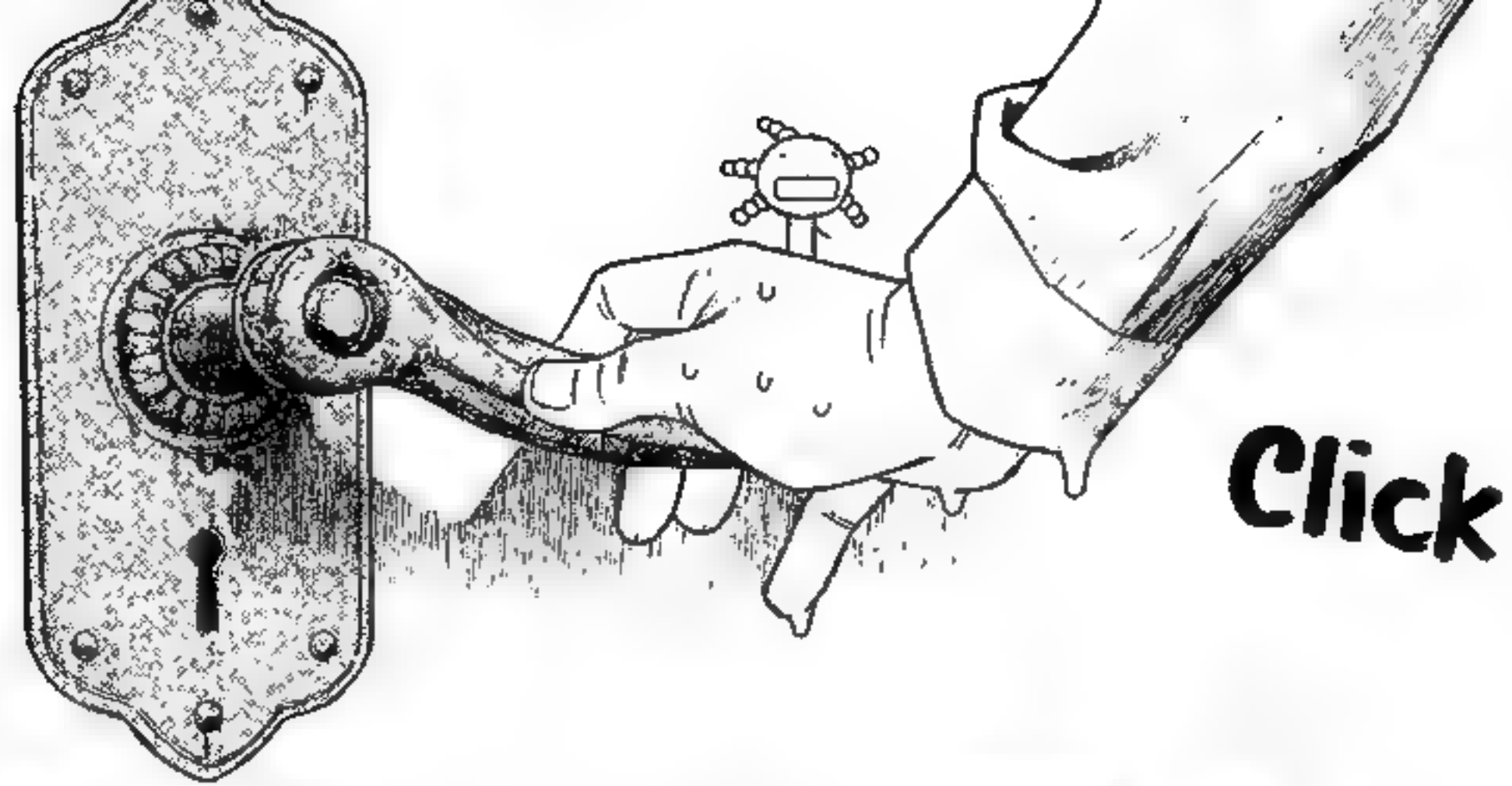




STIR THINGS UP EVERY ONCE IN A WHILE TOO, SAWAKI-KUN.



SO YOU SHOULD



#### Cavity bacteria

The part of your body in contact with the open air without any defense from skin flora is the inside of your mouth. Saliva and stomach acid prevent attacks and invasions from cavity bacteria and other microbes. Keep the inside of your mouth clean!





Aya Hirooka  
She's a  
third-year  
at a certain  
agricultural  
university.  
She's in the  
Cheerleading  
Club.  
She's a  
shining  
example of a  
bartender



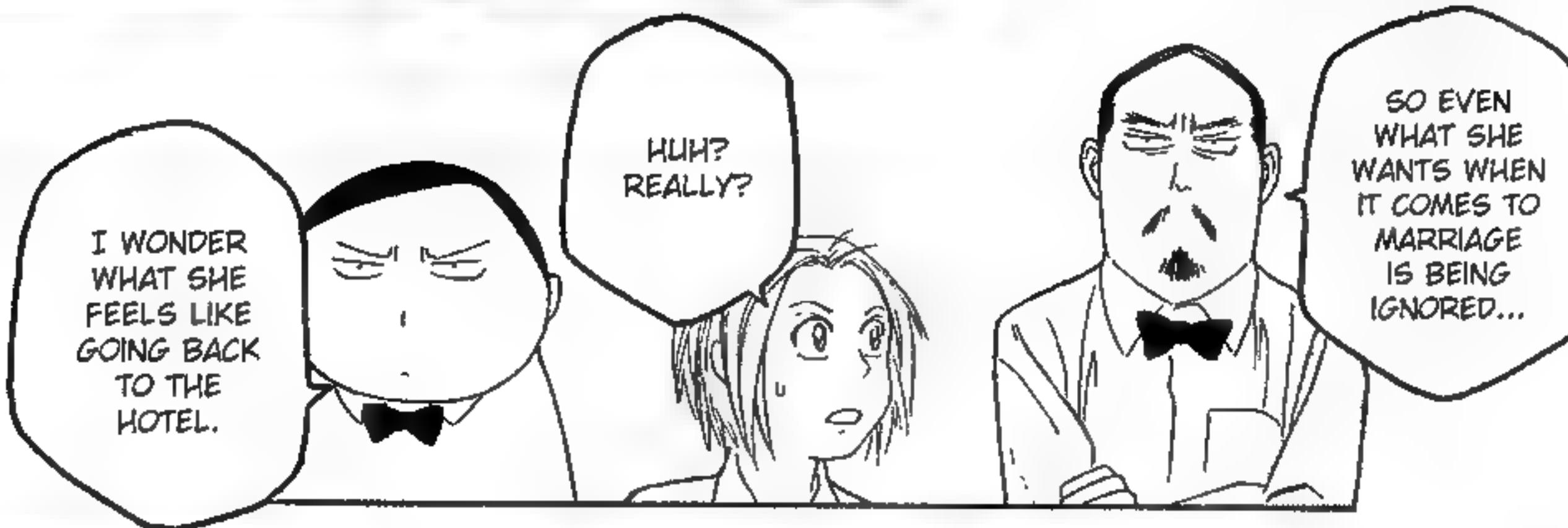
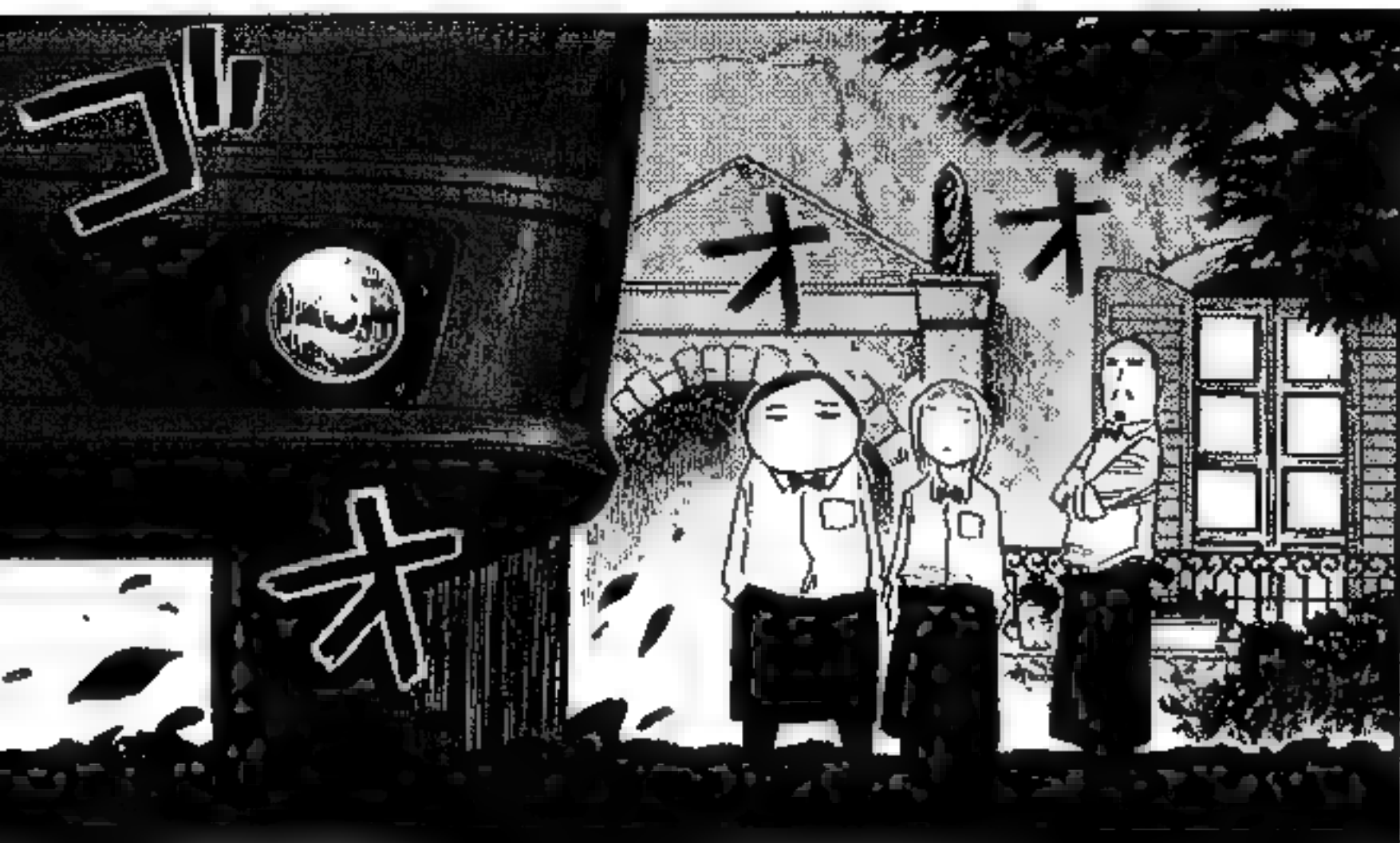
I'LL LEAVE  
THE PEOPLE  
HERE AND  
THAT GIRL TO  
YOU THREE.

WELL  
THEN,



LET'S MEET UP  
TOMORROW AT  
THE MORNING  
MARKET IN  
BEAUNE.

I DON'T  
HAVE MY  
PURSE WITH  
ME RIGHT  
NOW.



I WONDER  
WHAT SHE  
FEELS LIKE  
GOING BACK  
TO THE  
HOTEL.

HUH?  
REALLY?

SO EVEN  
WHAT SHE  
WANTS WHEN  
IT COMES TO  
MARRIAGE  
IS BEING  
IGNORED...



WELL...  
HER SITUATION  
IS KIND OF  
LIKE MINE.

WHY  
ARE YOU  
ASKING  
ME THAT?

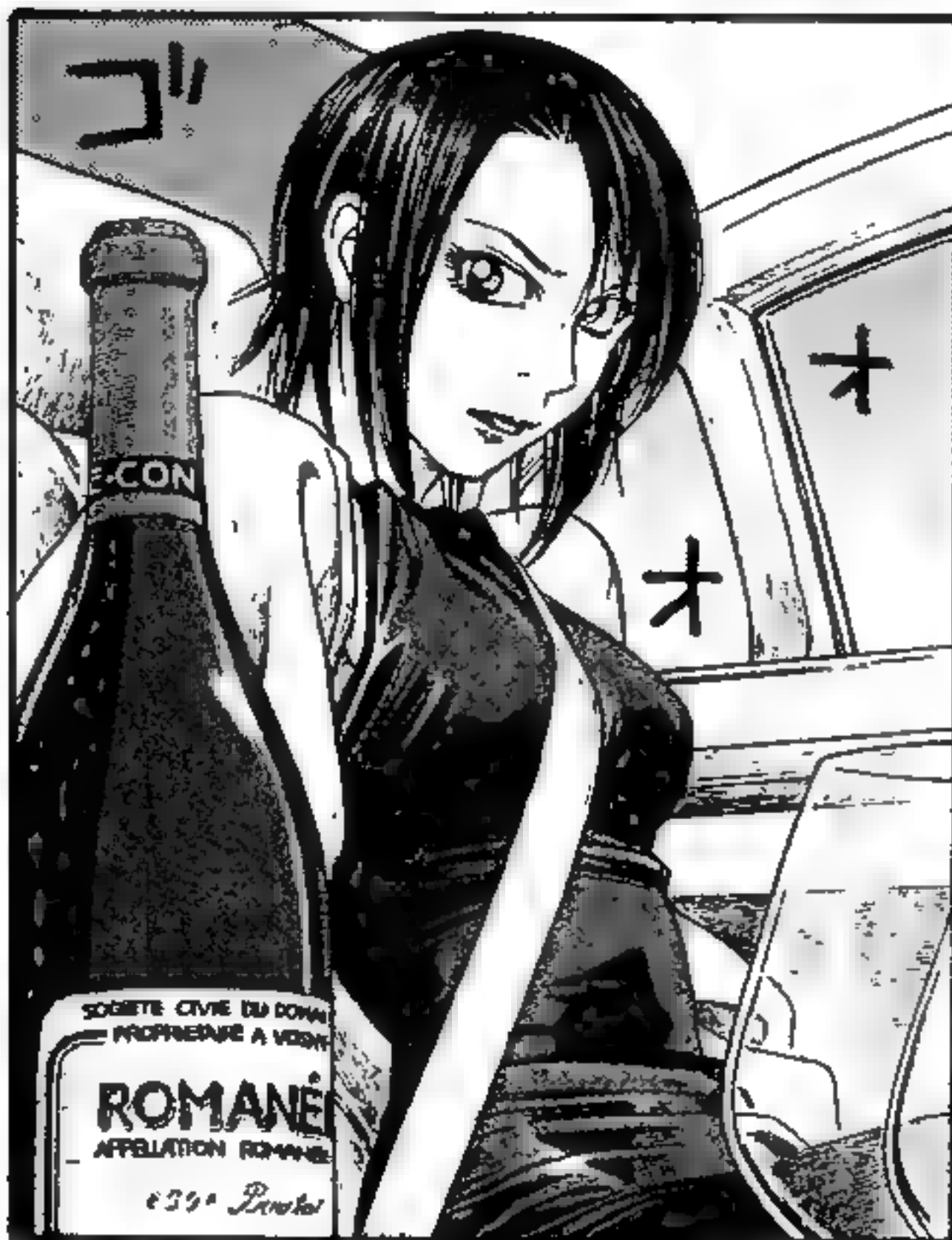
HOW DID  
SHE LOOK  
NAKED?

HAVE YOU  
STARTED  
TO TAKE AN  
INTEREST  
IN MARIE,  
SAWAKI?

IS THAT I  
DIDN'T TRY TO  
LOOK FOR A  
WAY OUT OF MY  
SITUATION...



BUT I  
GUESS WHERE  
MARIE AND I  
COMPLETELY  
DIFFER



RYUUTA-SAN  
SAID HE'LL BE  
DRINKING IN  
THE HOTEL  
LOBBY.

I SEE...



Haruka  
Hasegawa  
She's a  
graduate  
student at  
a certain  
agricultural  
university.  
♪When, oh  
when will the  
bird in the  
cage come  
out?♪



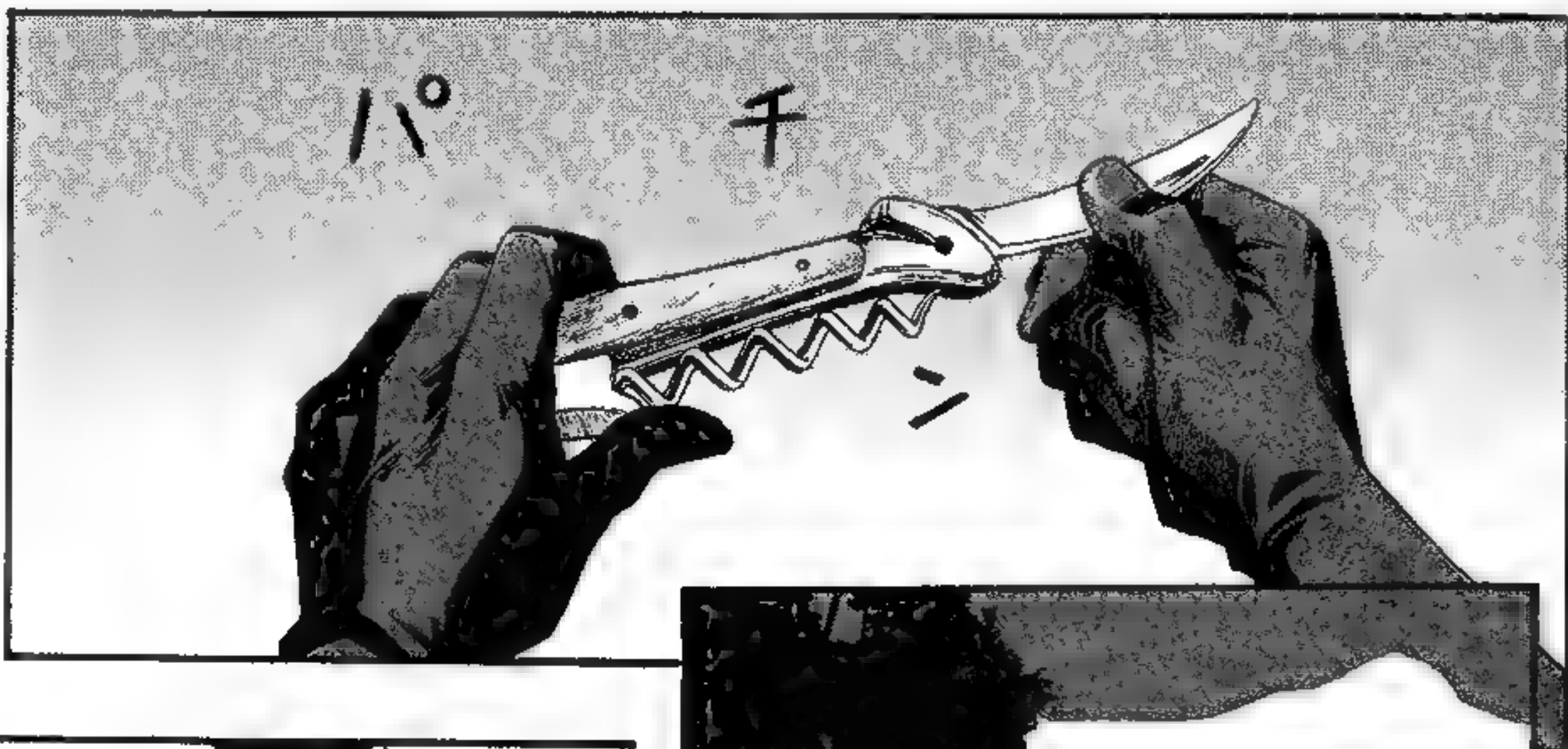


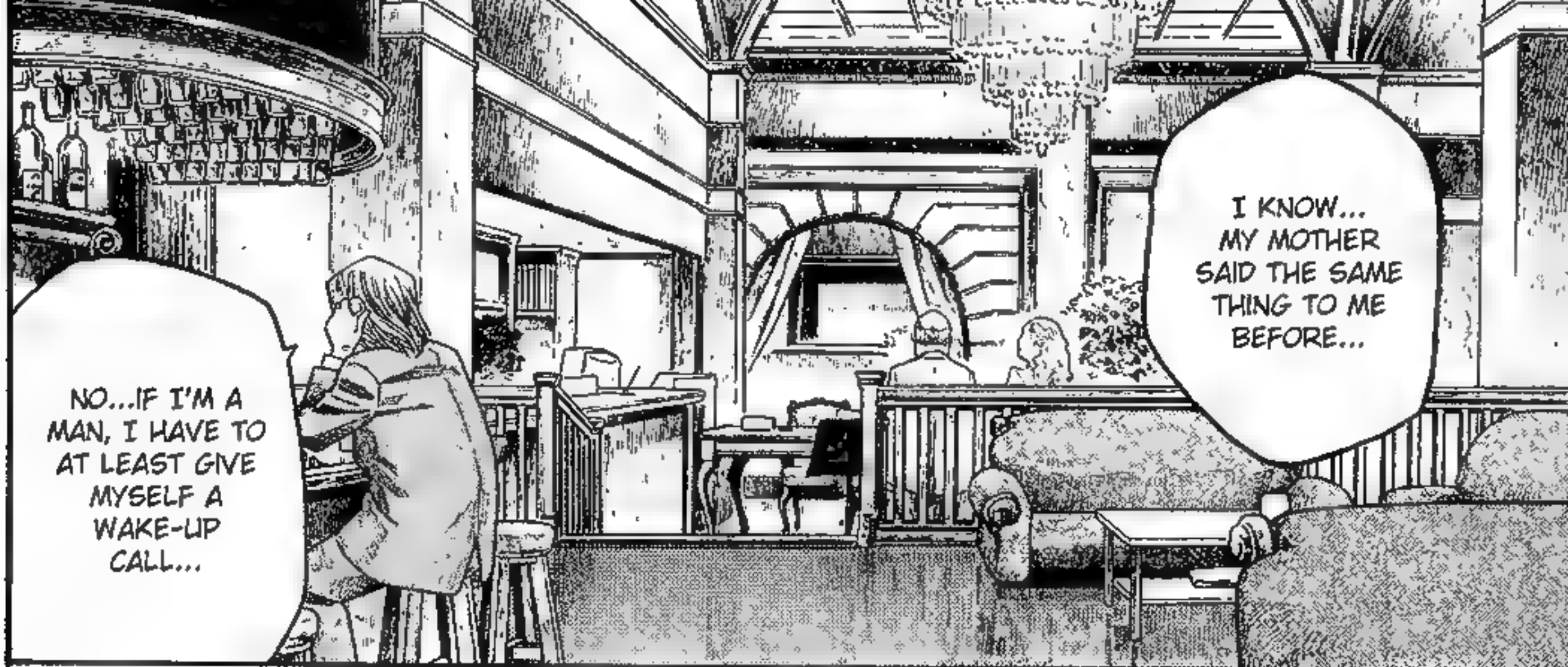


**Tadayasu Sawaki**  
He's the main character. His hair is down in the style of a garçon, but it'll go back to being unruly right away.



**Ryuta**  
He's Hasegawa's fiancé. He usually acts mature, but when push comes to shove, he's like this.





Kaoru Misato

He's a second-year at a certain agricultural university. It seems like he'd be wordy when it comes to wine, but he still has a long way to go to be a sommelier.



Takuma Kawahama

He's also a second-year. With a bow tie on, he looks like the owner of a beer hall.





NO, I  
TOLD HER,

BUT SHE  
MUST HAVE  
BEEN TIRED.



WHAT!?

YOU DIDN'T  
TELL HER  
THAT I WAS  
HERE?



I GUESS I  
SHOULD MAKE  
THAT WOMAN...  
UNDERSTAND  
WHAT'S  
GOING ON.

...JUST  
LIKE MOM  
SAID,



I'VE HAD  
ENOUGH  
OF YOUR...

HARUKA  
!!







Purify  
This involves removing impurities from wine before it's aged.









Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

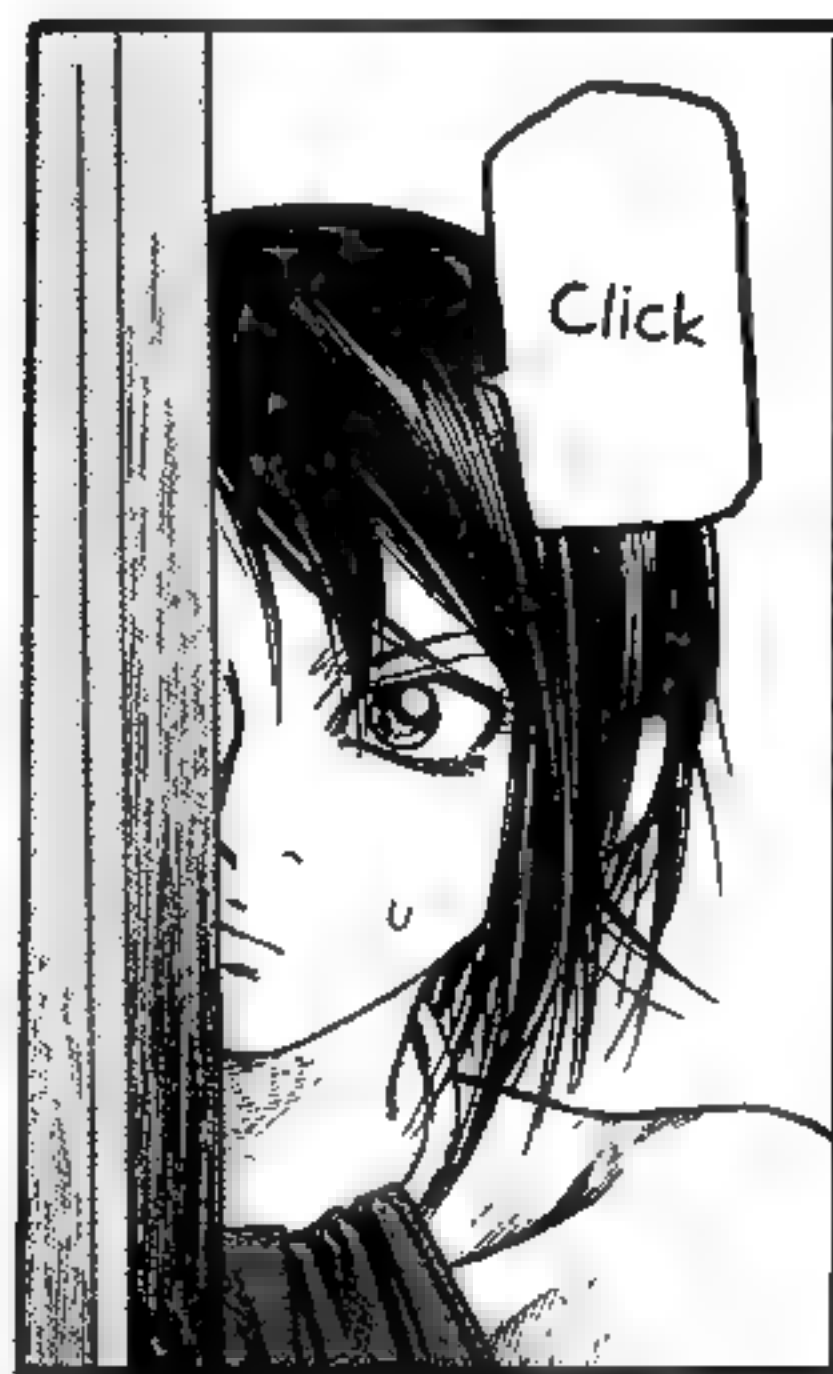
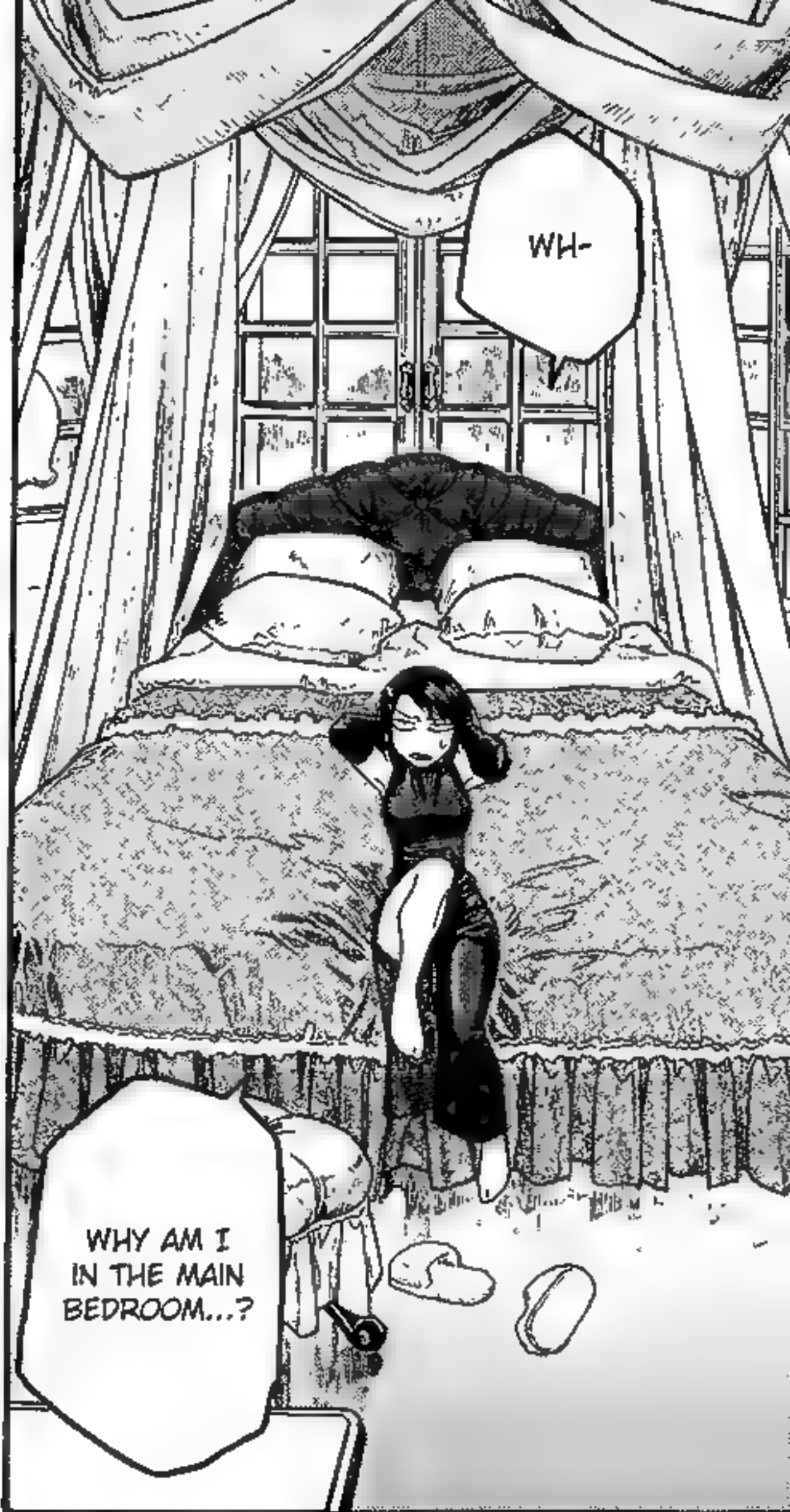


↑ There are sparrows in France, too.



Haruka Hasegawa  
She's a graduate student at a certain agricultural university. She likes raw meat. The reason for that will be given eventually.





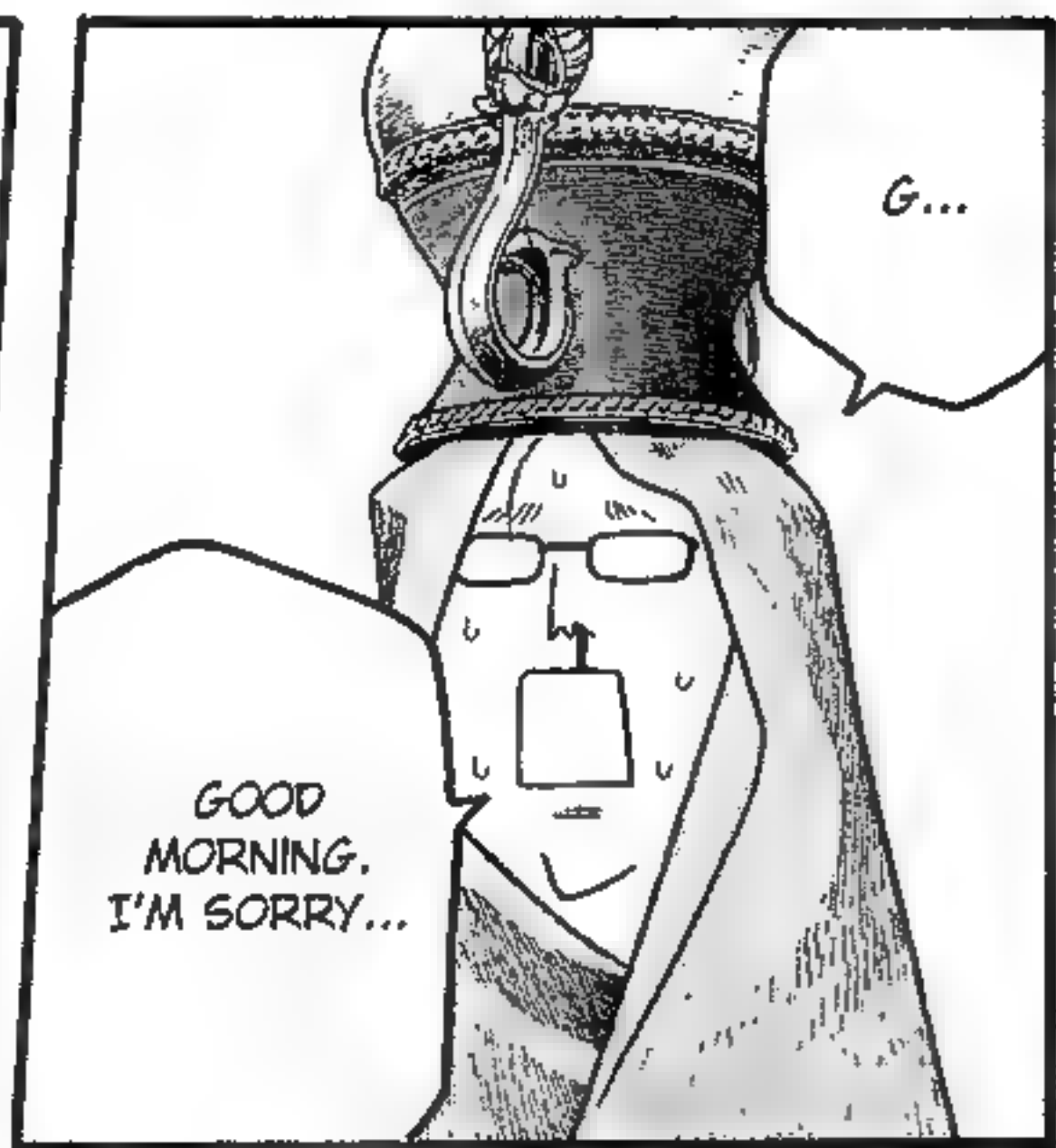
By the way, I have a request for the readers.



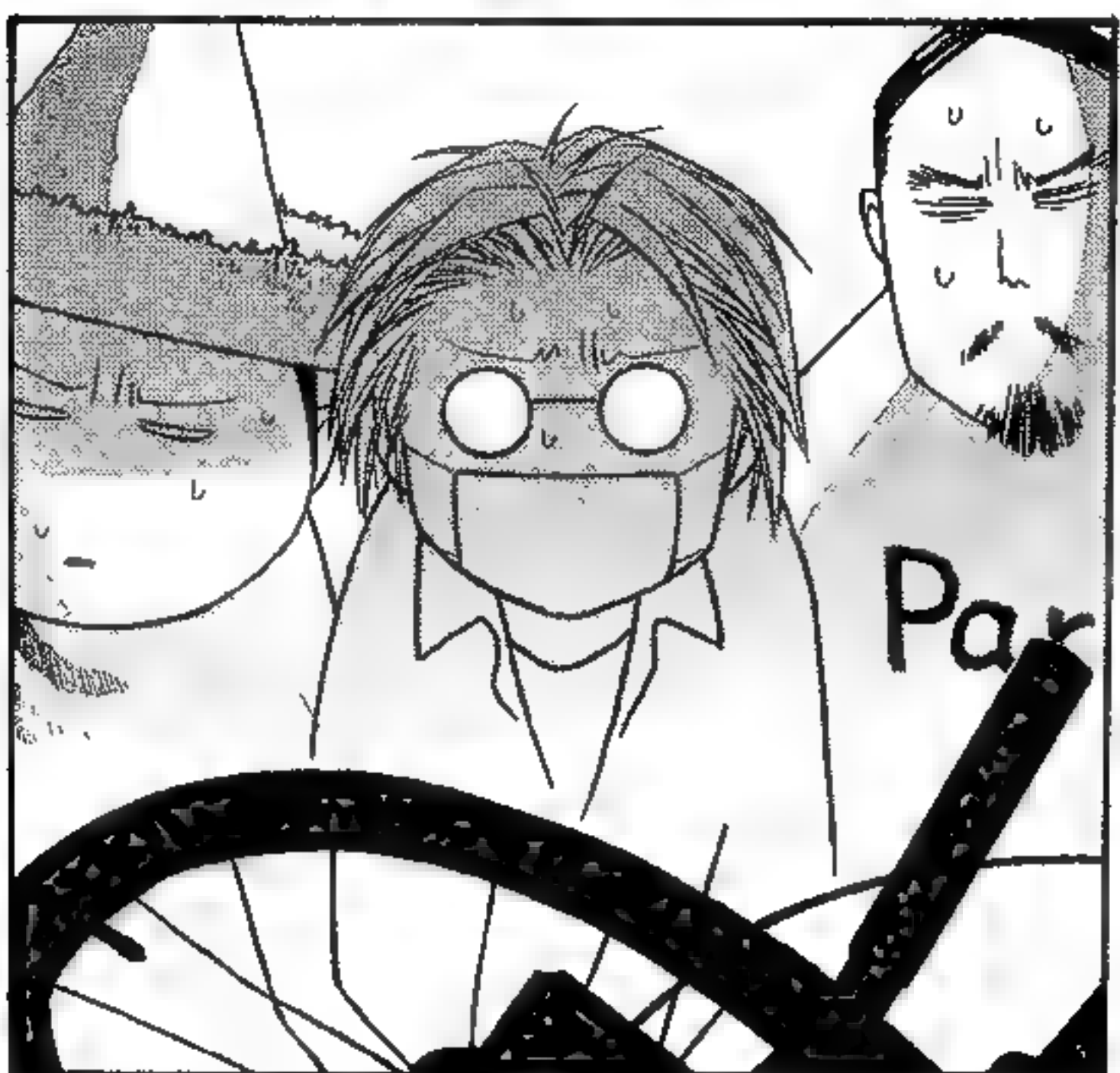
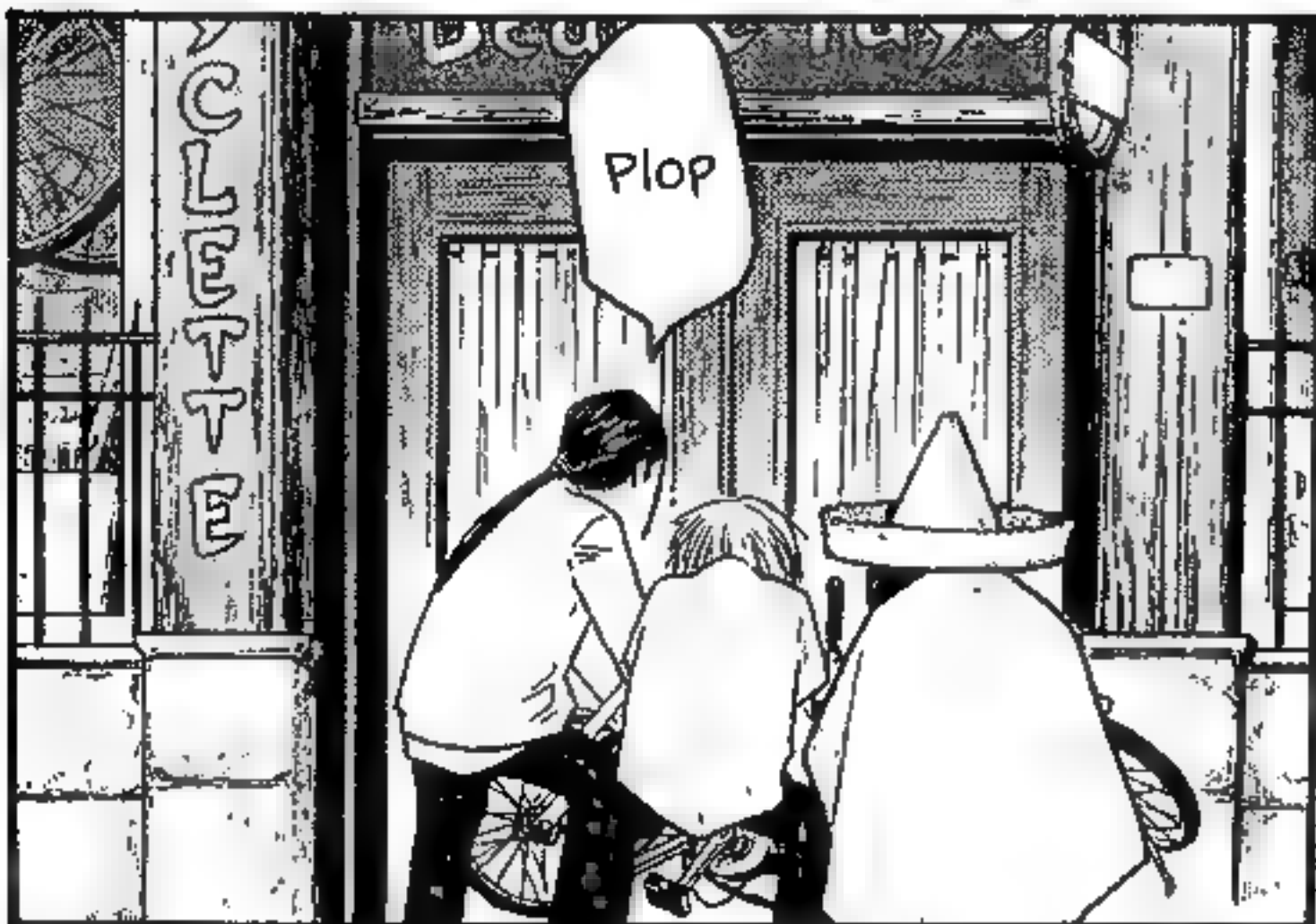
Ryuuta  
He's  
Haruka's  
fiance.  
He learned  
to end  
everything  
with "I'm  
sorry."



We're looking for proposals for presents to  
offer readers. What kind of items would you like?







**Kaoru Misato**  
He's a second-year at a certain agricultural university. He doesn't look about 20 years old like this.



**Takuma Kawahama**  
He's also a second-year. I'm looking forward to what role he'll play from now on because he grew up abroad.







SO GO BACK TO THE BASE WITH MARIE AND WAIT FOR US THERE, LEADER.

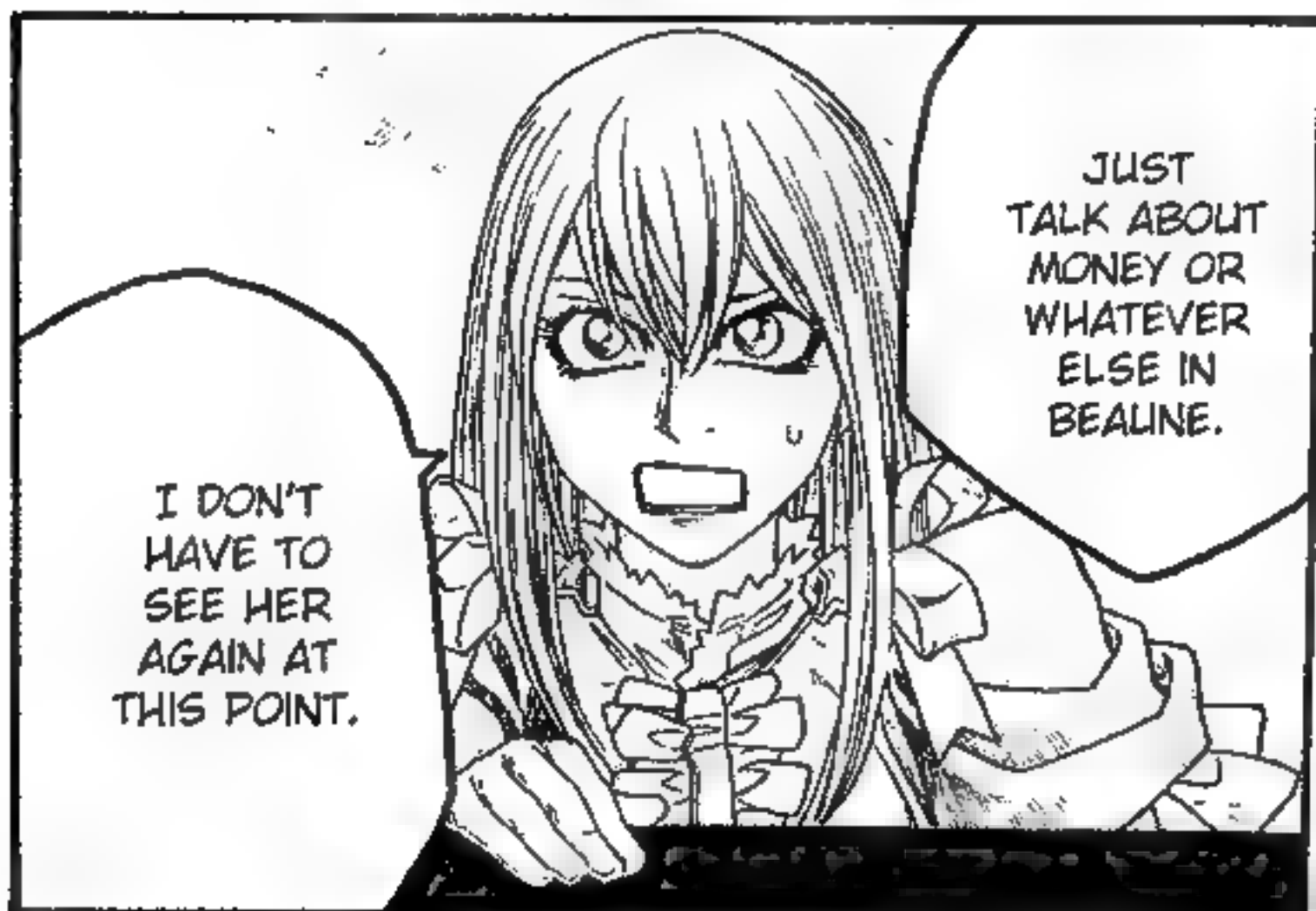


KAWAHAMA AND I ARE GONNA STAY IN BEALINE TO MEET UP WITH HASEGAWA,



SO WE'LL BE SURE TO GET HER BACK TO THE CHATEAU.

HASEGAWA WANTED TO PROPERLY APOLOGIZE TO MARIE,



I DON'T HAVE TO SEE HER AGAIN AT THIS POINT.

JUST TALK ABOUT MONEY OR WHATEVER ELSE IN BEALINE.



Who said you could do that?

BASE? YOU MEAN MY HOUSE?

I'M PRETTY WORRIED... YOU GUYS AREN'T JUST GONNA BORROW MONEY FROM HER, RIGHT?



Tadayasu Sawaki  
He's the main character  
People have said he looks like a pretty boy in the anime.



Marie  
Veneration of Mary is popular in France, so a lot of girls have this name.

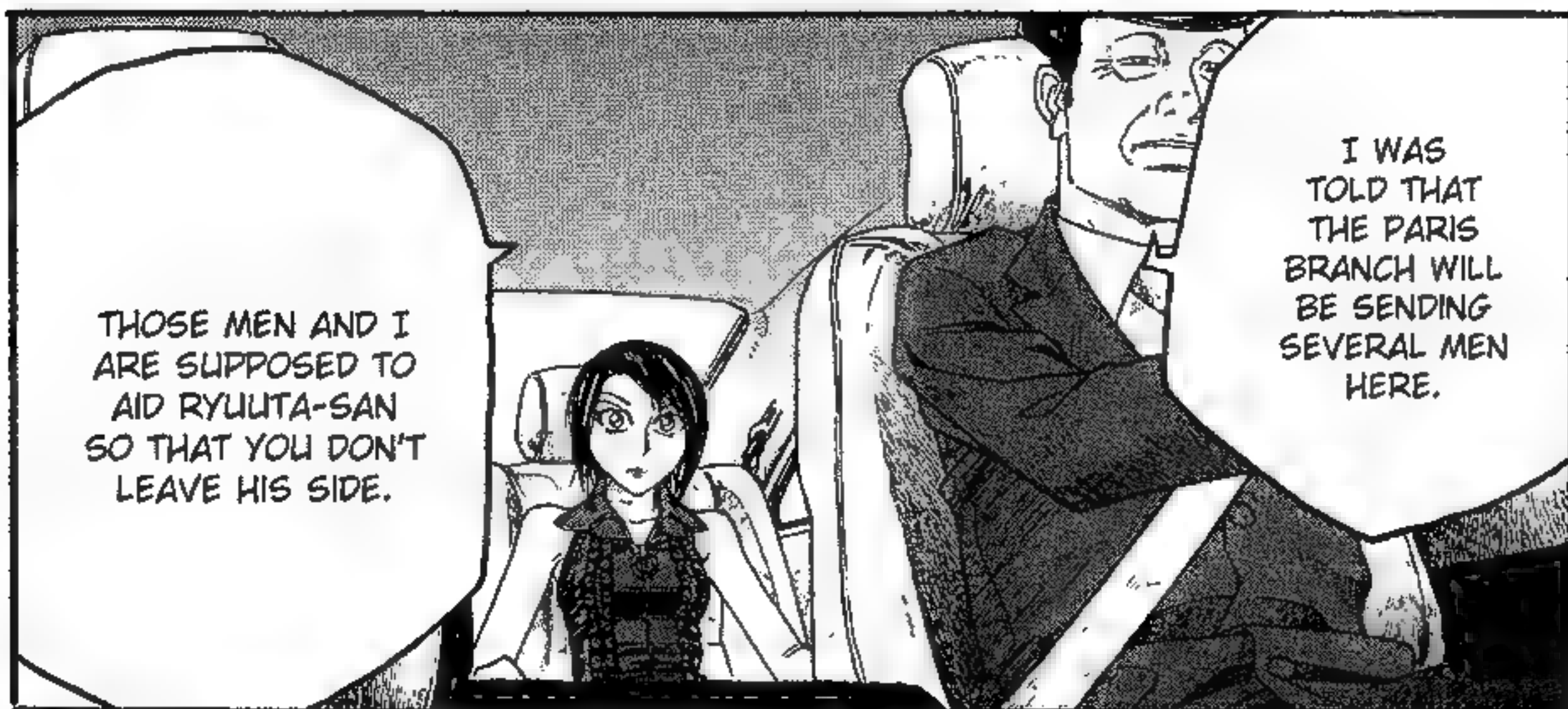


WE'LL BE IN TROUBLE IF THE BIKE RENTAL CLERK COMES OUT!

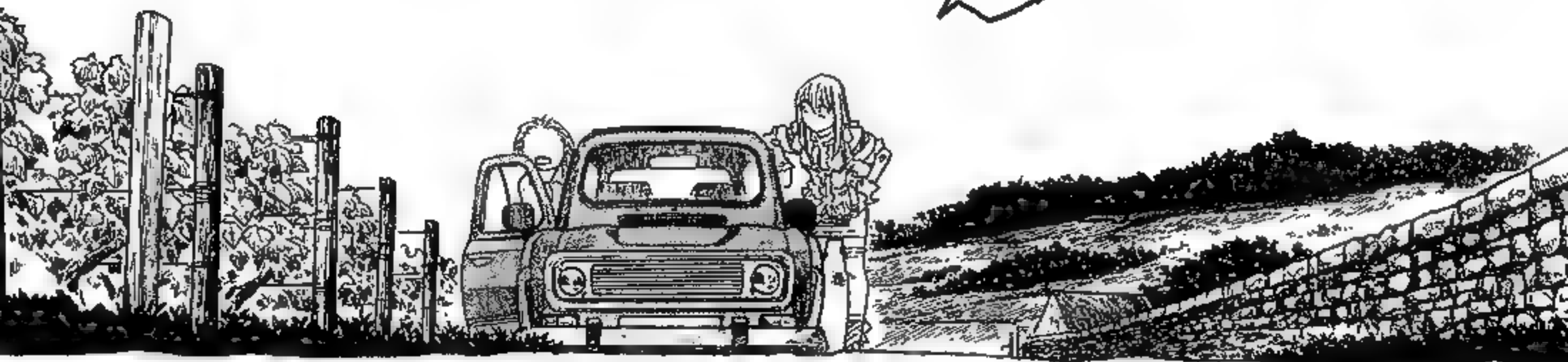
AT ANY RATE, LET'S GET OUT OF HERE.







GET OUT  
AND TAKE  
A LOOK.



You're  
right.

WITH ALL  
OF THE  
VOLUNTEERS  
AND HIRED  
HANDS.

DURING THE  
HARVEST,  
THIS WHOLE  
AREA IS LIKE  
A FESTIVAL

THIS IS  
ONE OF OUR  
VINEYARDS,

BUT WE AND  
THE OTHER  
VINEYARDS  
AROUND  
HERE ALREADY  
HARVESTED  
THE GRAPES  
LAST MONTH.

A TON OF  
PEOPLE ALSO  
STAY AT THE  
CHATEAU,

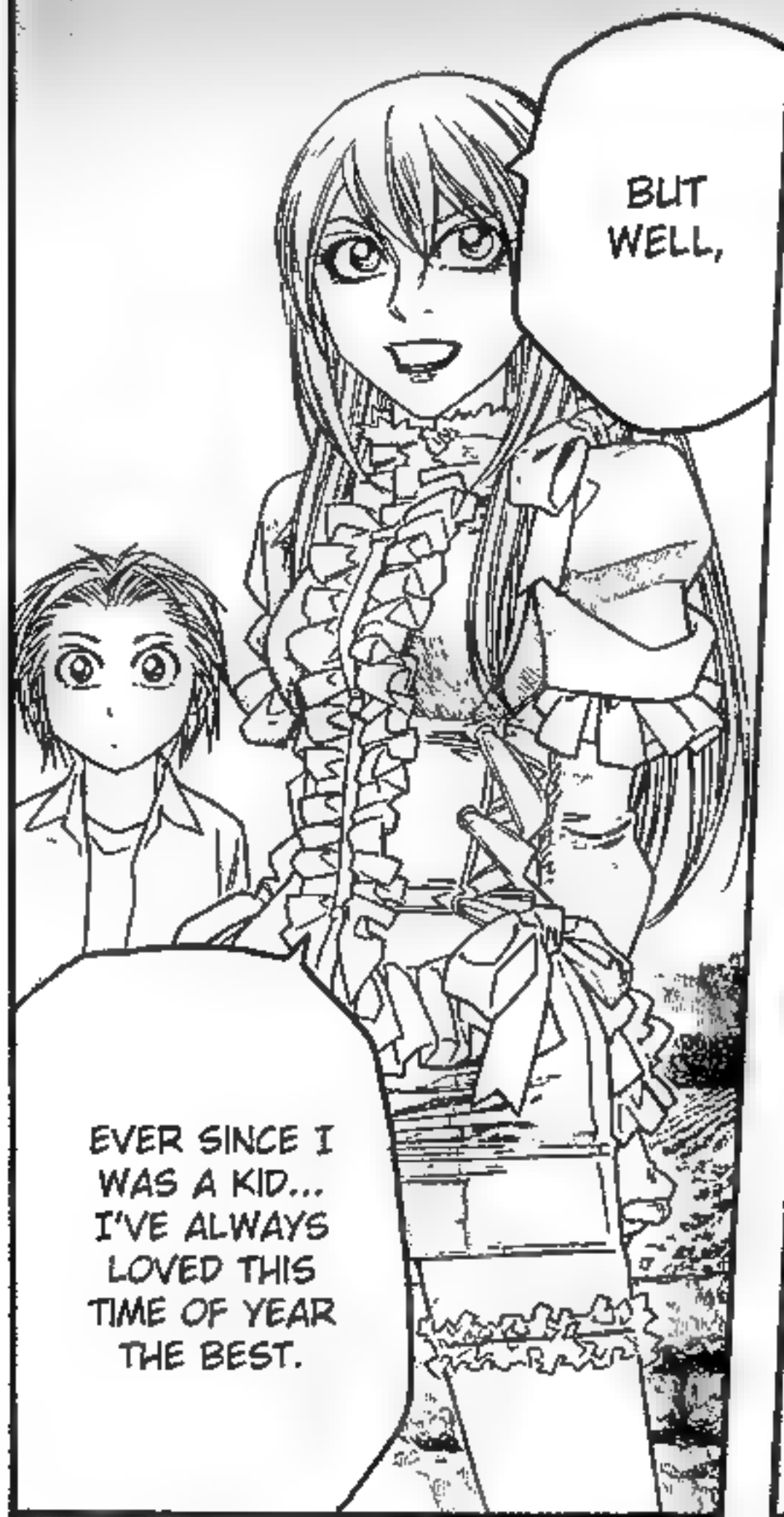
SO YOU GUYS  
WOULDN'T HAVE  
HAD TO WORRY  
ABOUT FOOD OR A  
PLACE TO SLEEP IF  
YOU HAD COME  
DURING THAT TIME.



A. oryzae

This is  
koji mold.  
I'm happy  
that its  
cosplay in  
the last  
chapter  
was well-  
received.





BUT  
WELL,

EVER SINCE I  
WAS A KID...  
I'VE ALWAYS  
LOVED THIS  
TIME OF YEAR  
THE BEST.



SO IN OTHER  
WORDS, YOU  
GUYS CAME  
AT THE MOST  
BORING TIME  
OF THE YEAR.

IT'LL START  
GETTING BUSY  
IN BURGUNDY  
AGAIN STARTING  
IN NOVEMBER,

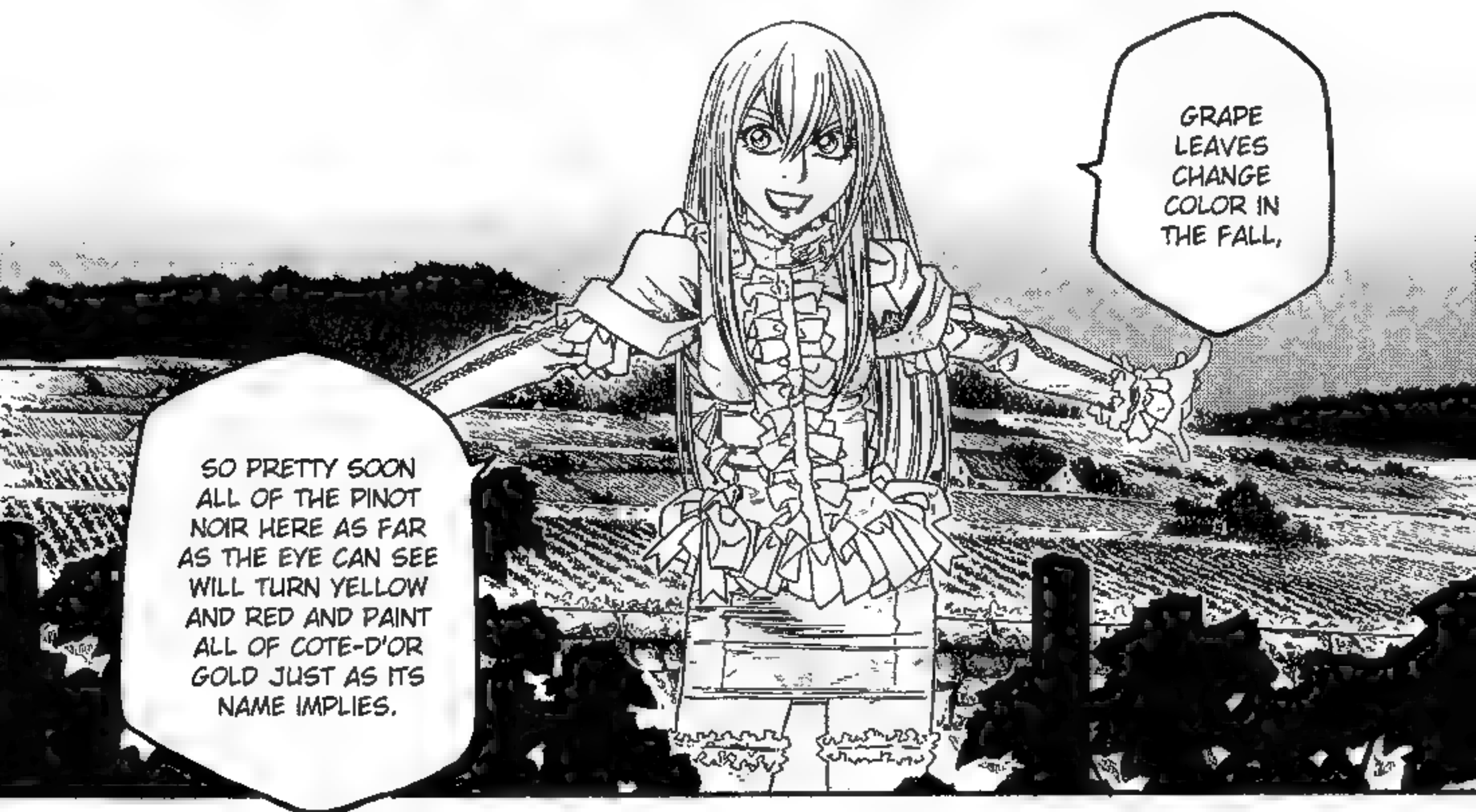


I WOULD HAVE  
LIKED IT BETTER  
IF MY FIRST  
TRIP OVERSEAS  
HAD BEEN  
PLANNED, TOO.

WHAT...?  
I JUST  
THOUGHT  
THAT I  
COULD HELP  
YOU WITH  
SOMETHING.

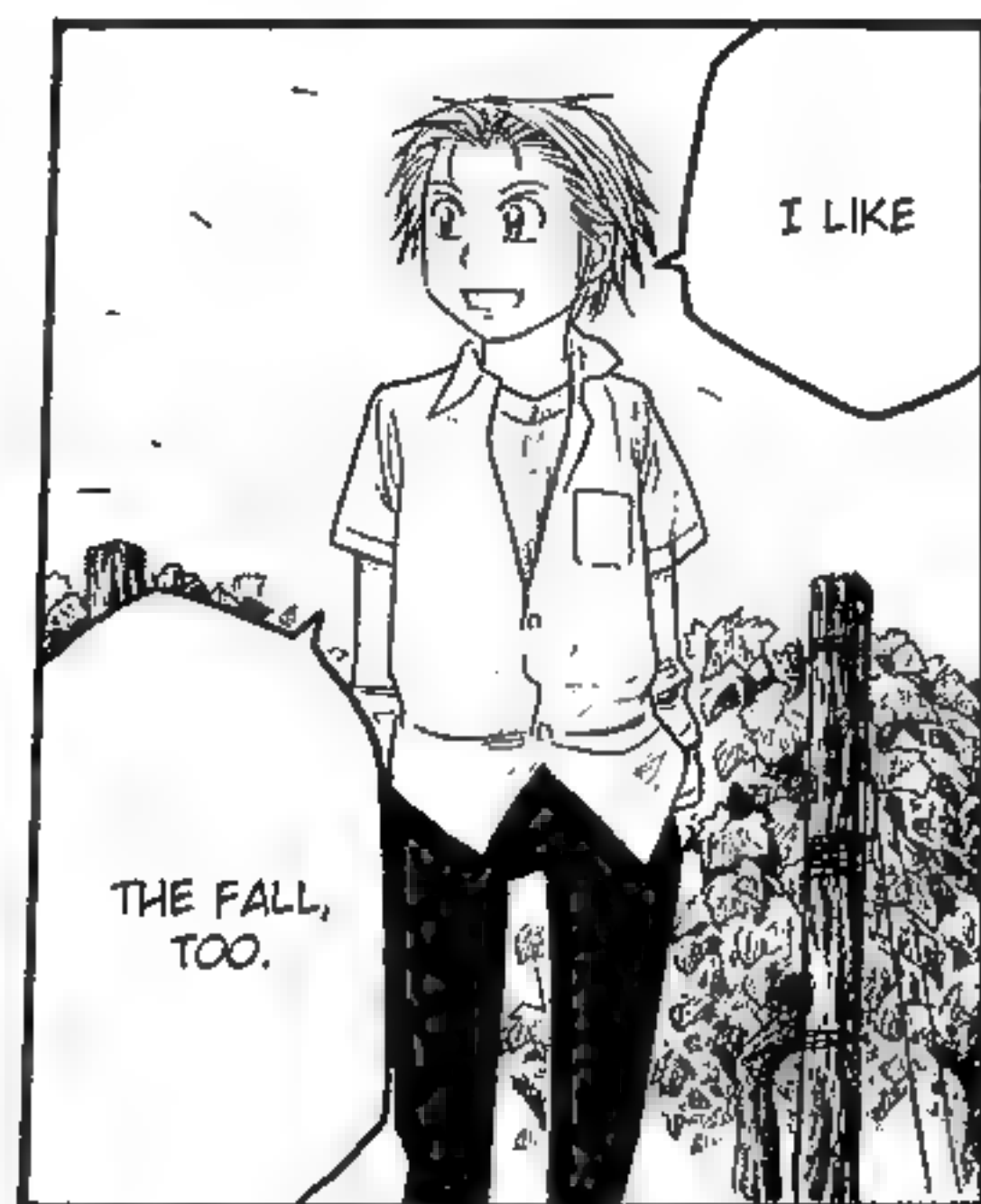
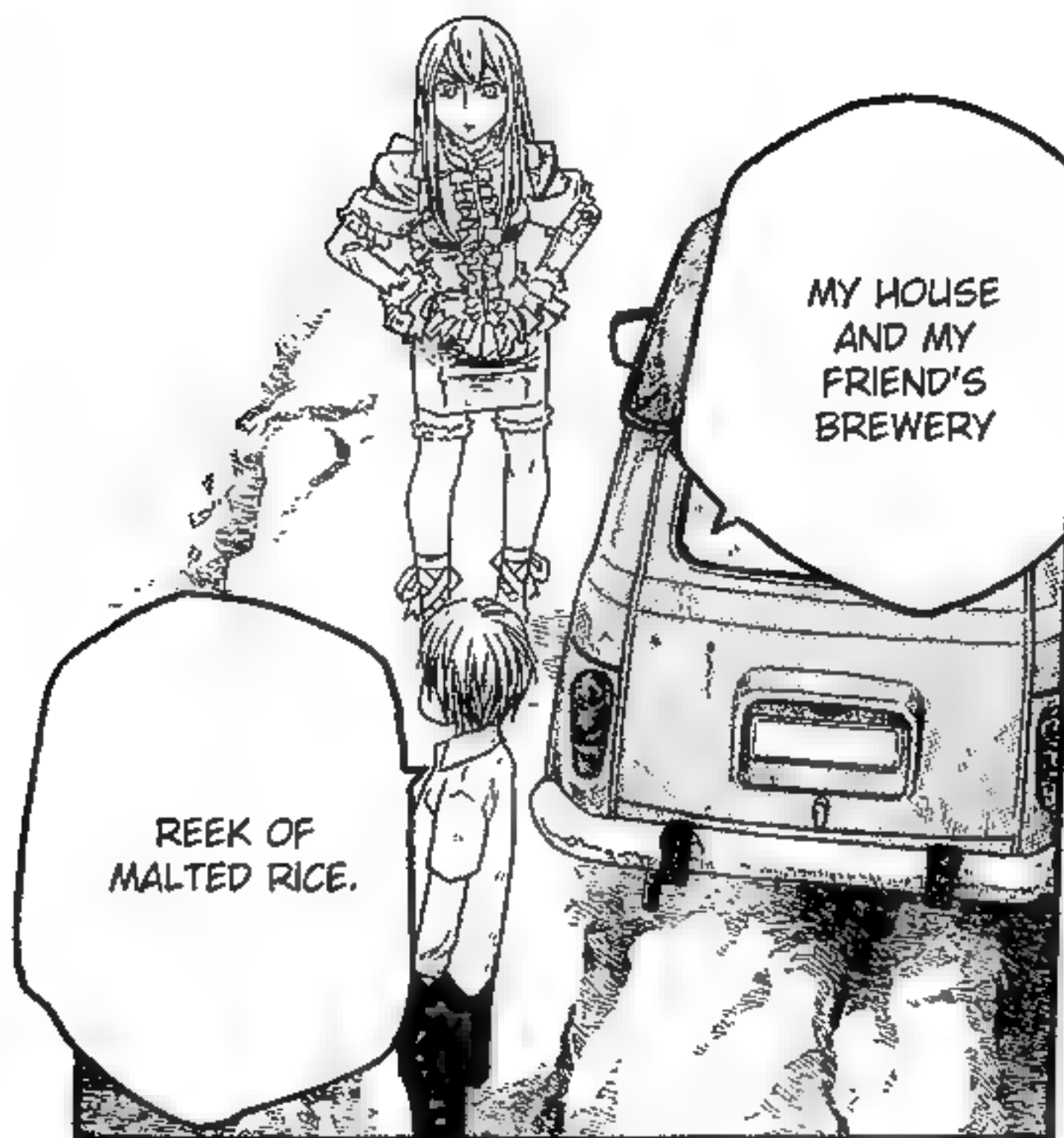
Pinot Noir

This is  
a grape  
variety.  
Burgundy is  
synonymous  
with Pinot.

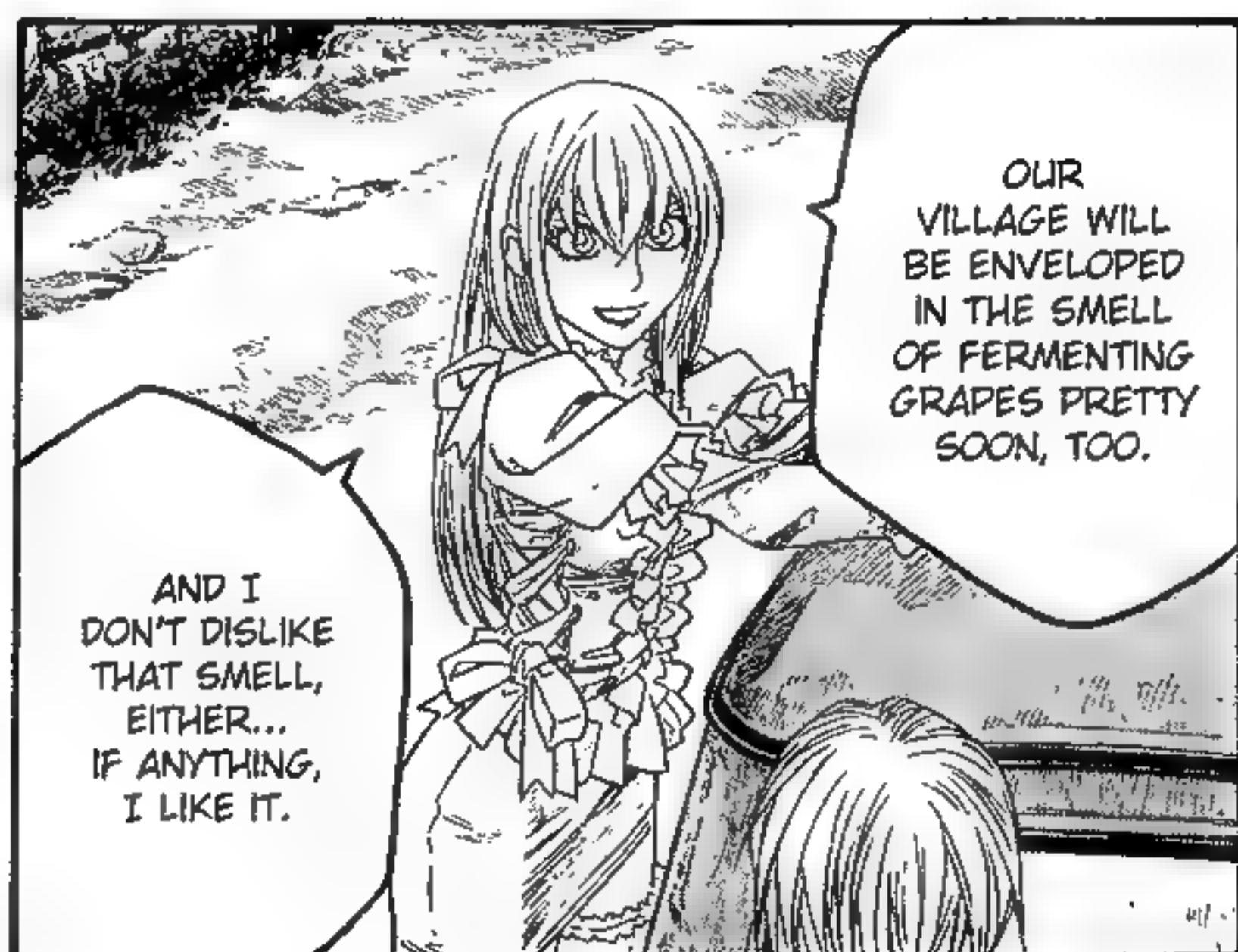
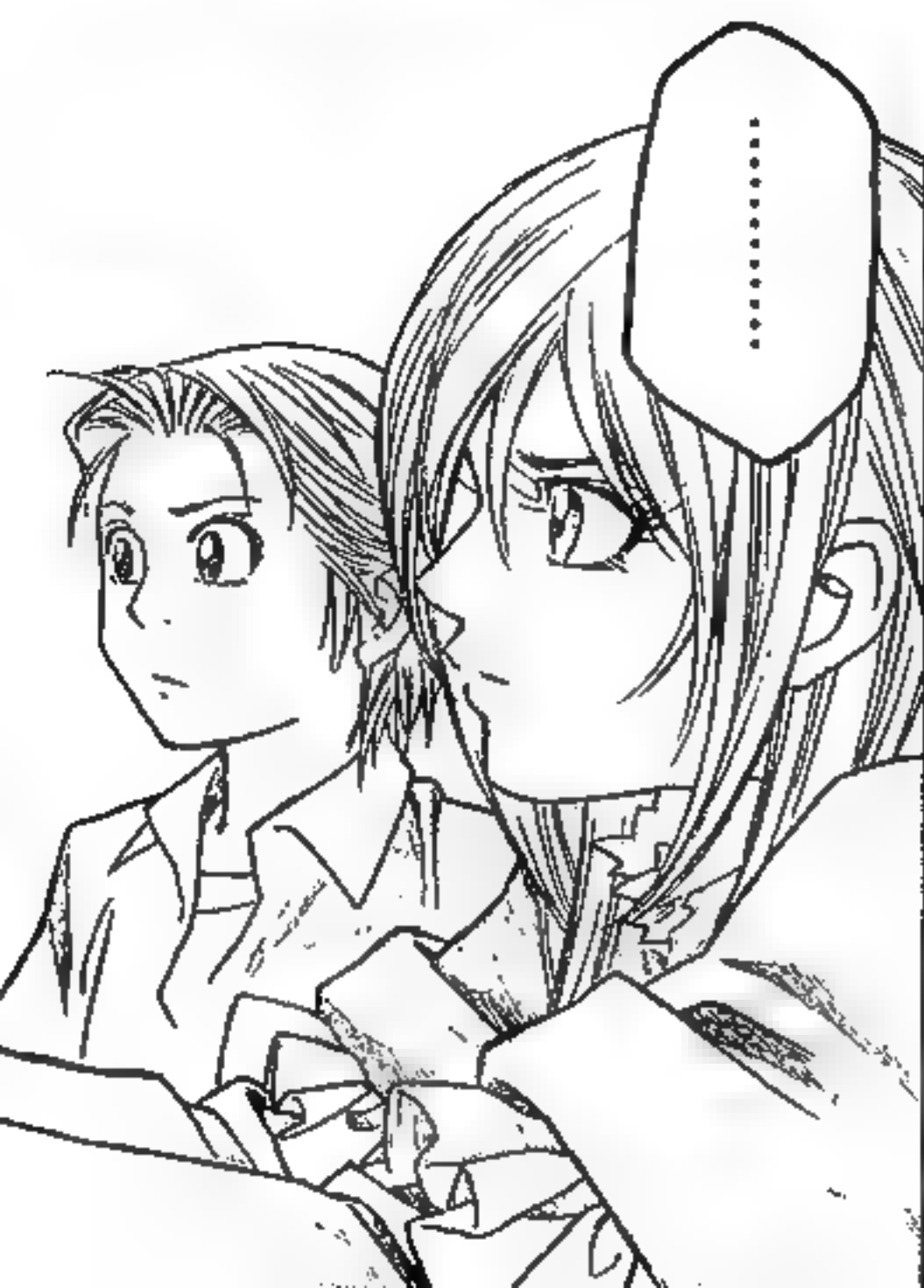
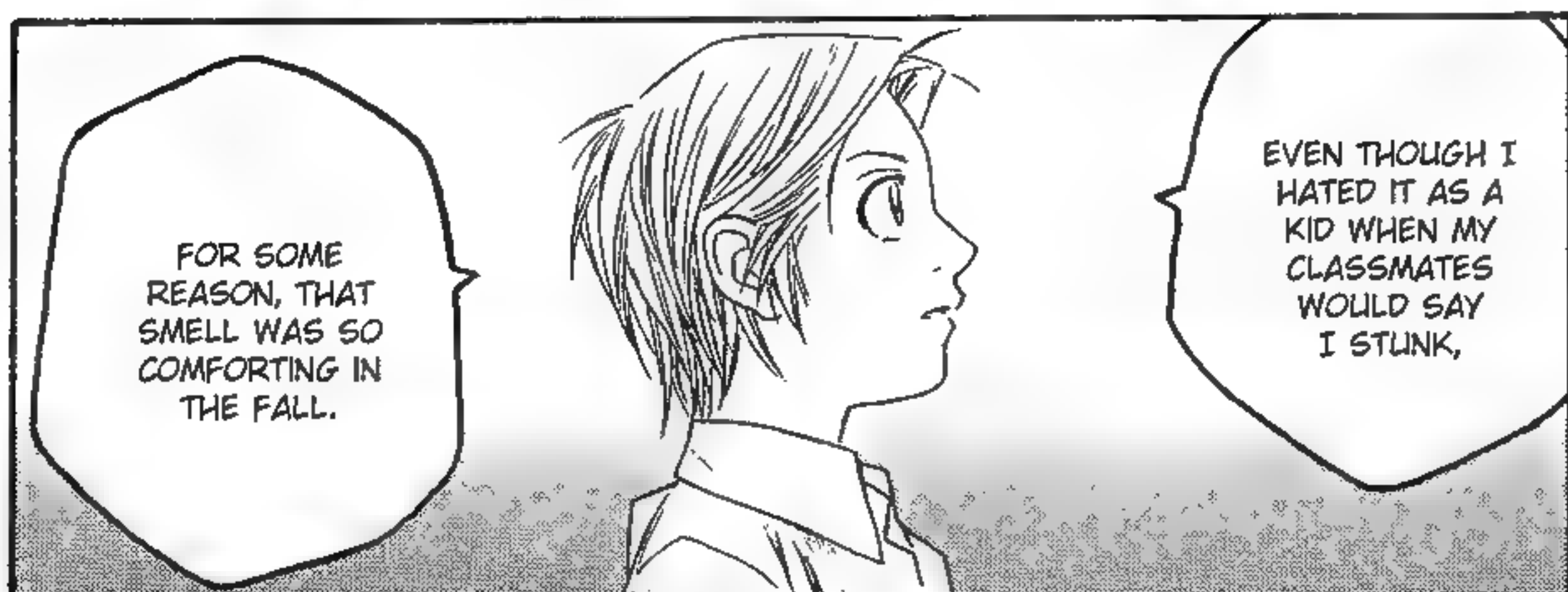


GRAPE  
LEAVES  
CHANGE  
COLOR IN  
THE FALL,

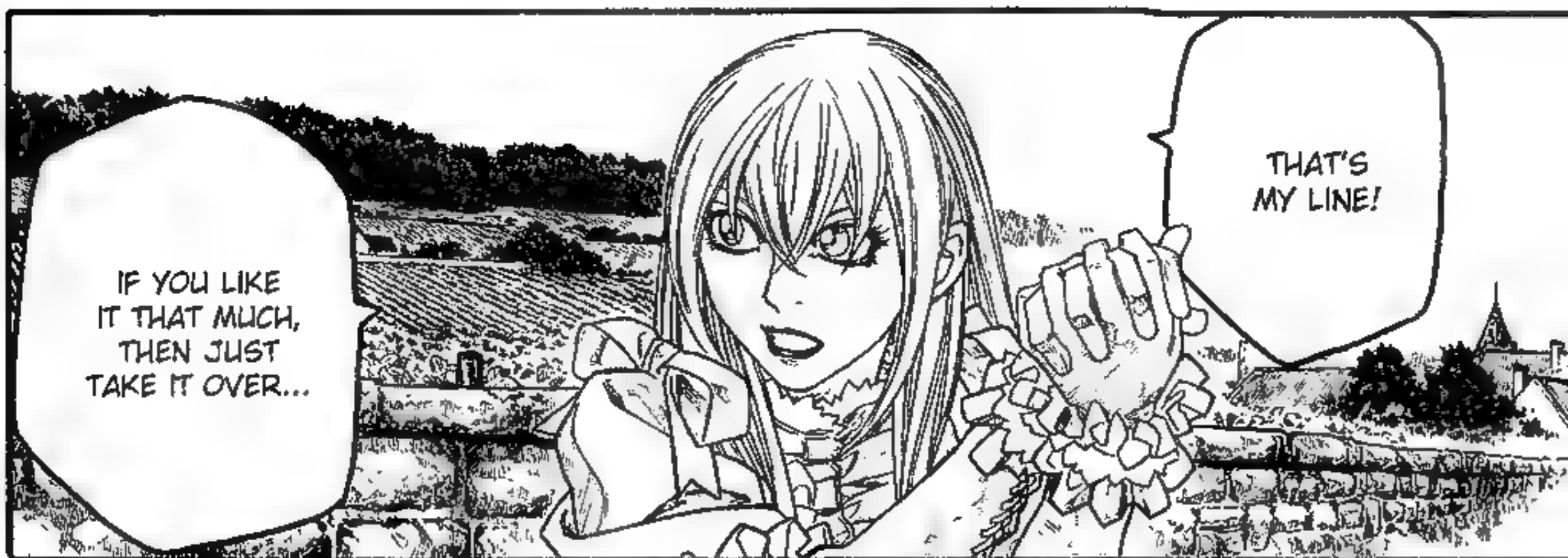
SO PRETTY SOON  
ALL OF THE PINOT  
NOIR HERE AS FAR  
AS THE EYE CAN SEE  
WILL TURN YELLOW  
AND RED AND PAINT  
ALL OF COTE-D'OR  
GOLD JUST AS ITS  
NAME IMPLIES.

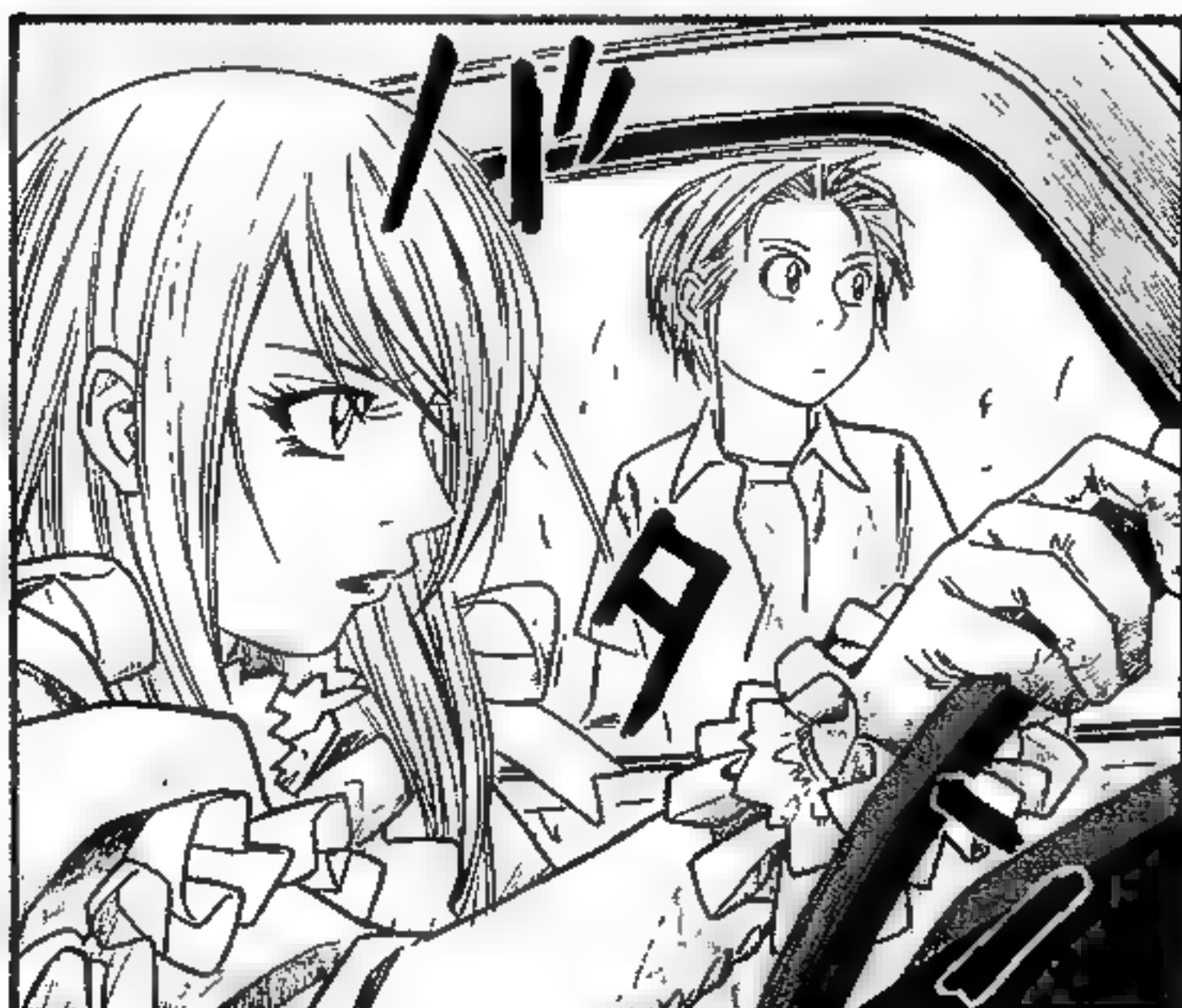
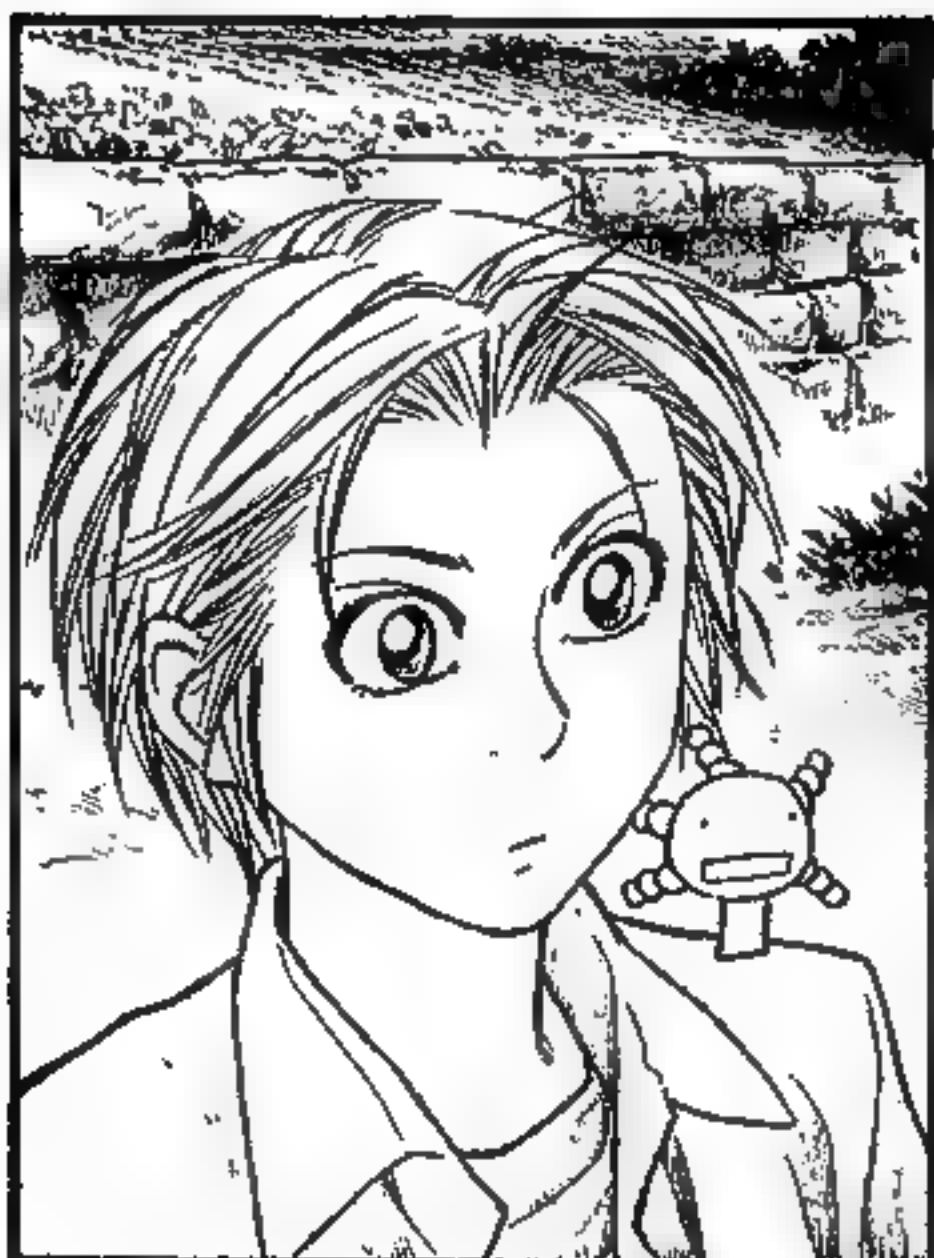
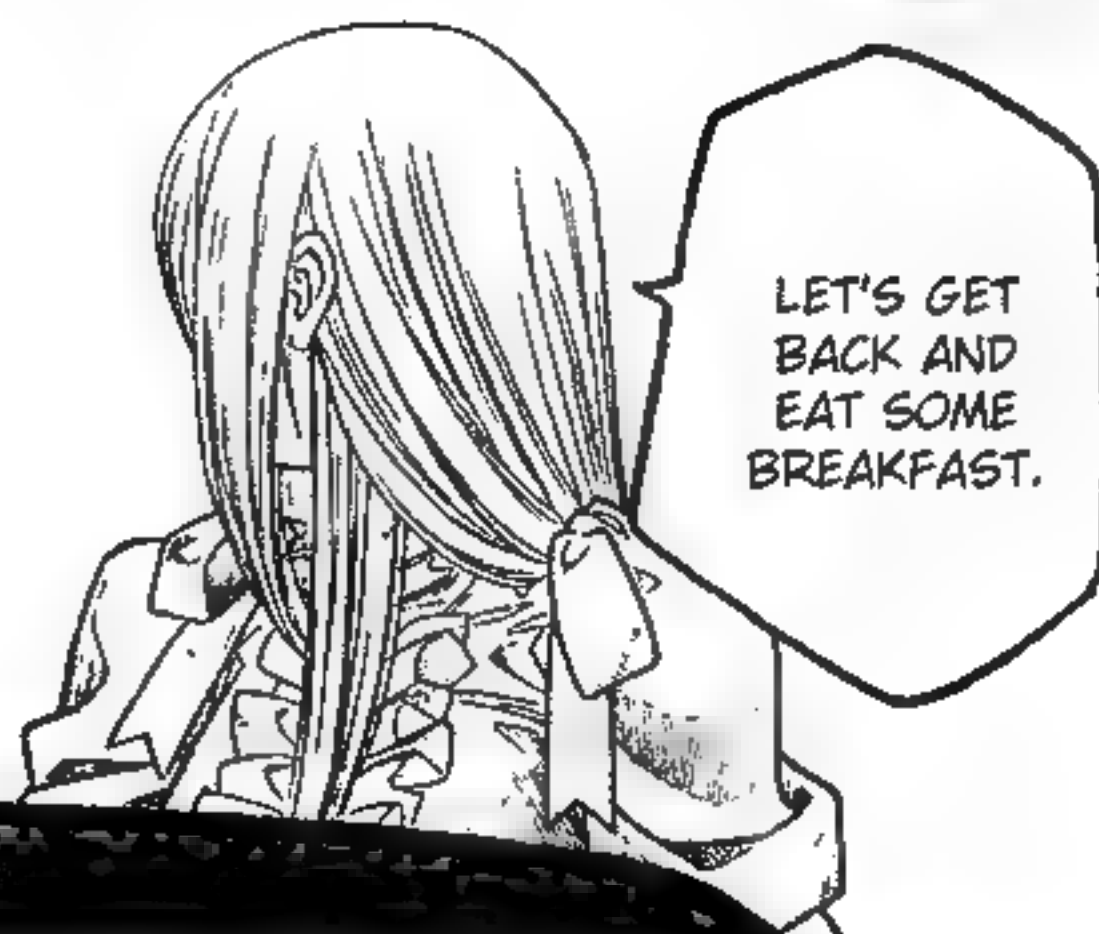
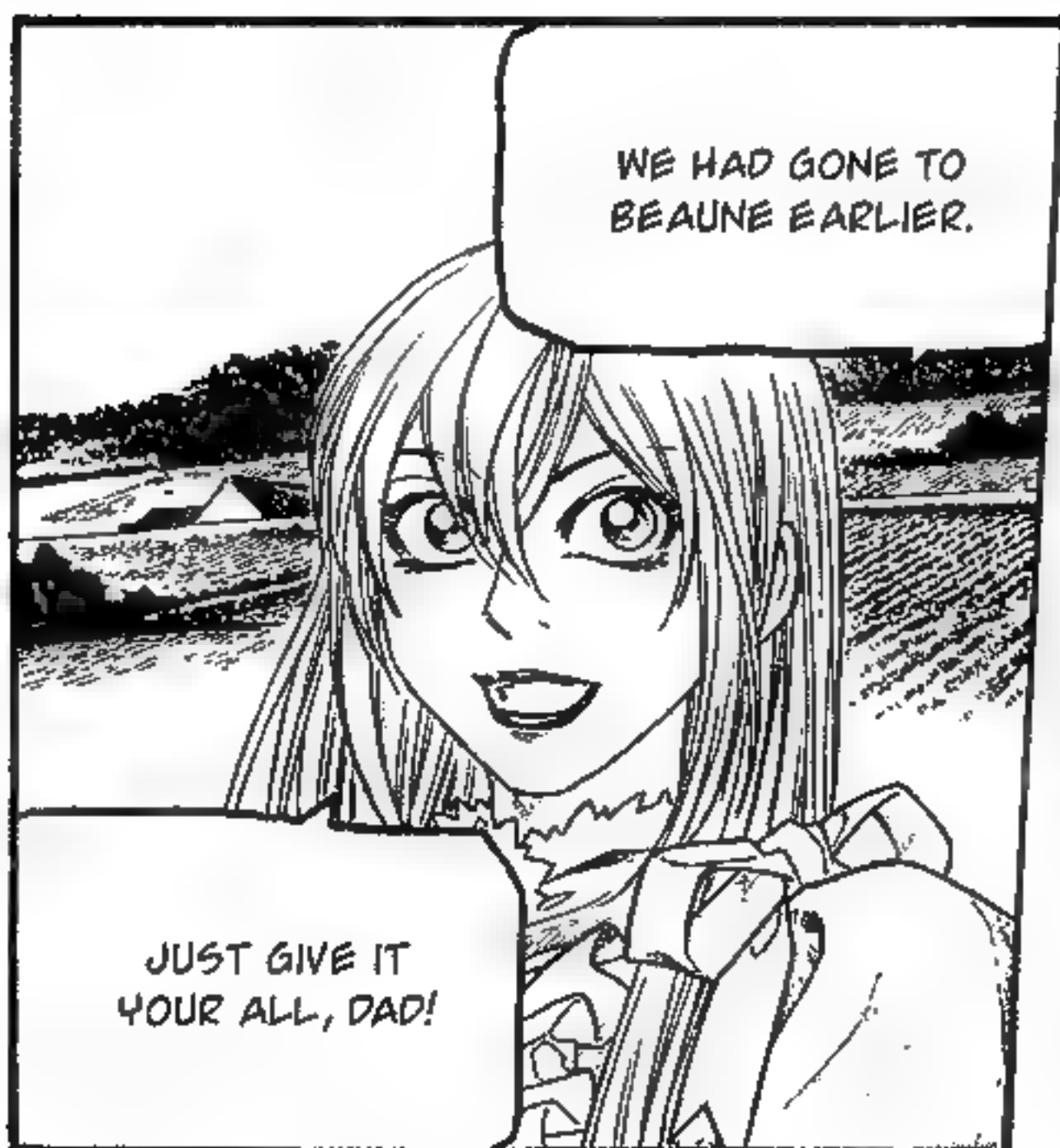


Cote-d'Or  
This  
translates  
as "golden  
slope".







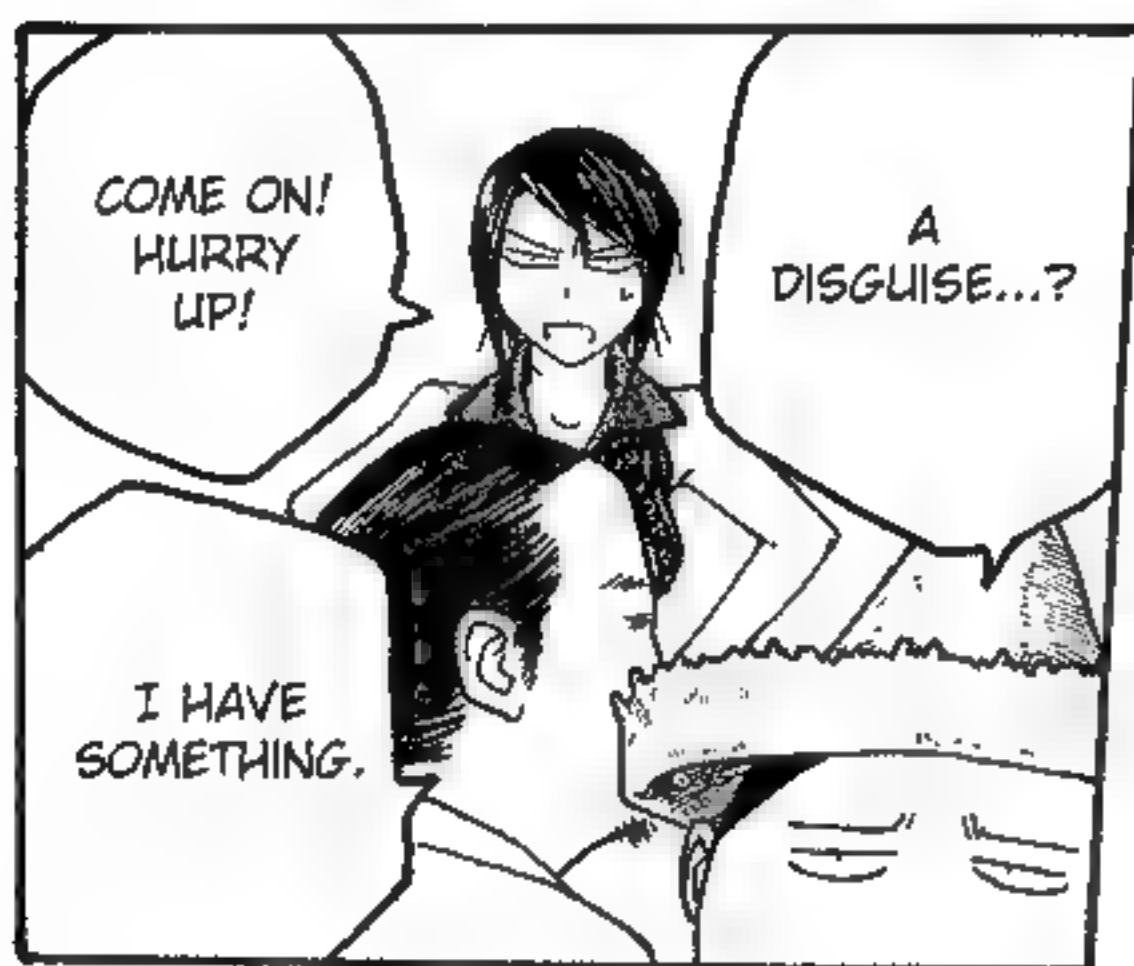
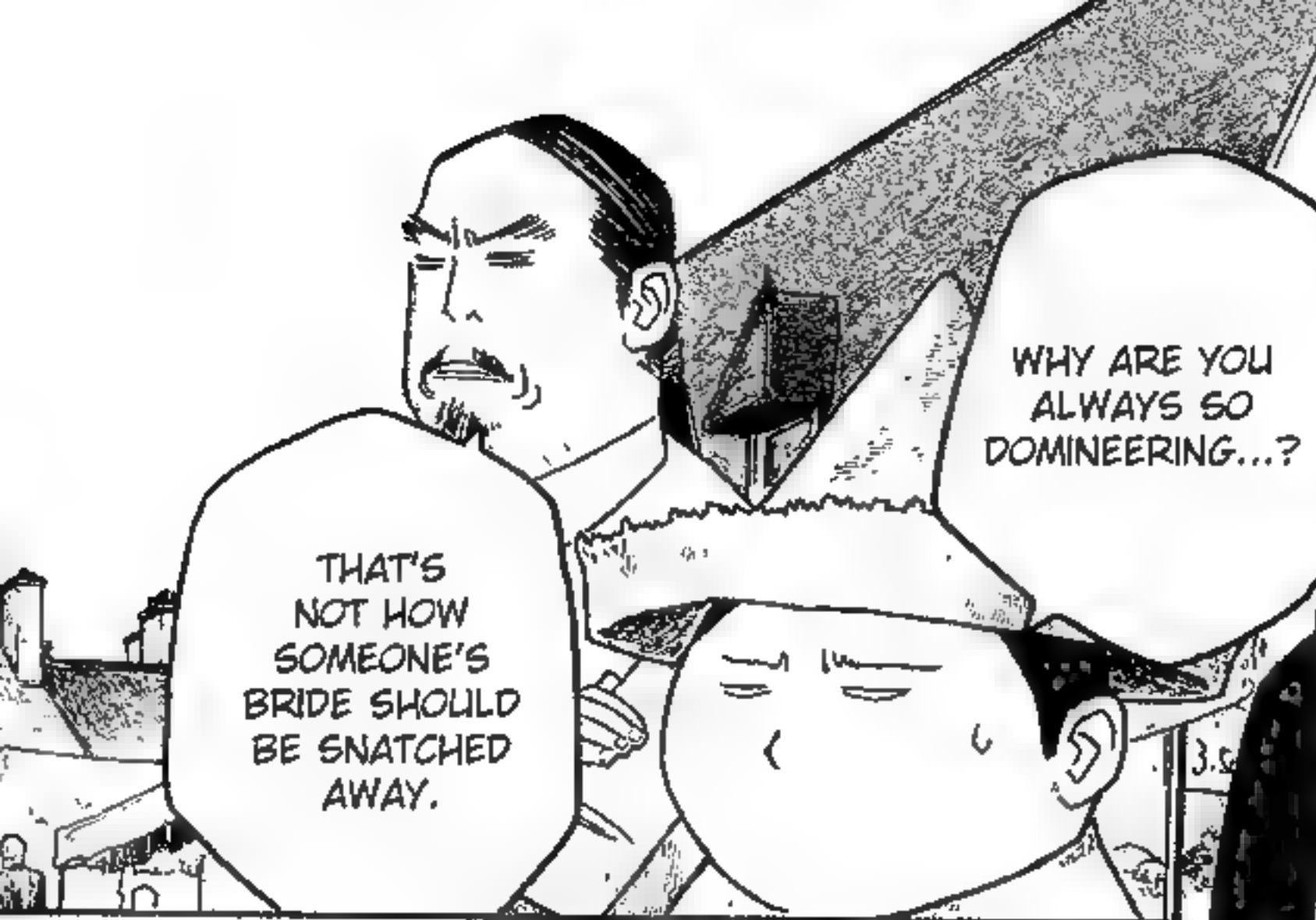




AT THE  
MORNING  
MARKET  
IN  
BEAUNE



There are hot dogs in France, too.





OTHERWISE  
IT WOULD  
SEEM ODD.



I'LL BE  
WALKING  
A LITTLE  
FARTHER  
AWAY,

Paris

LEND  
ME THAT  
SOMBRERO!

HURRY  
UP!  
LET'S  
GO!

HURRY,  
MILADY!

Paris





Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

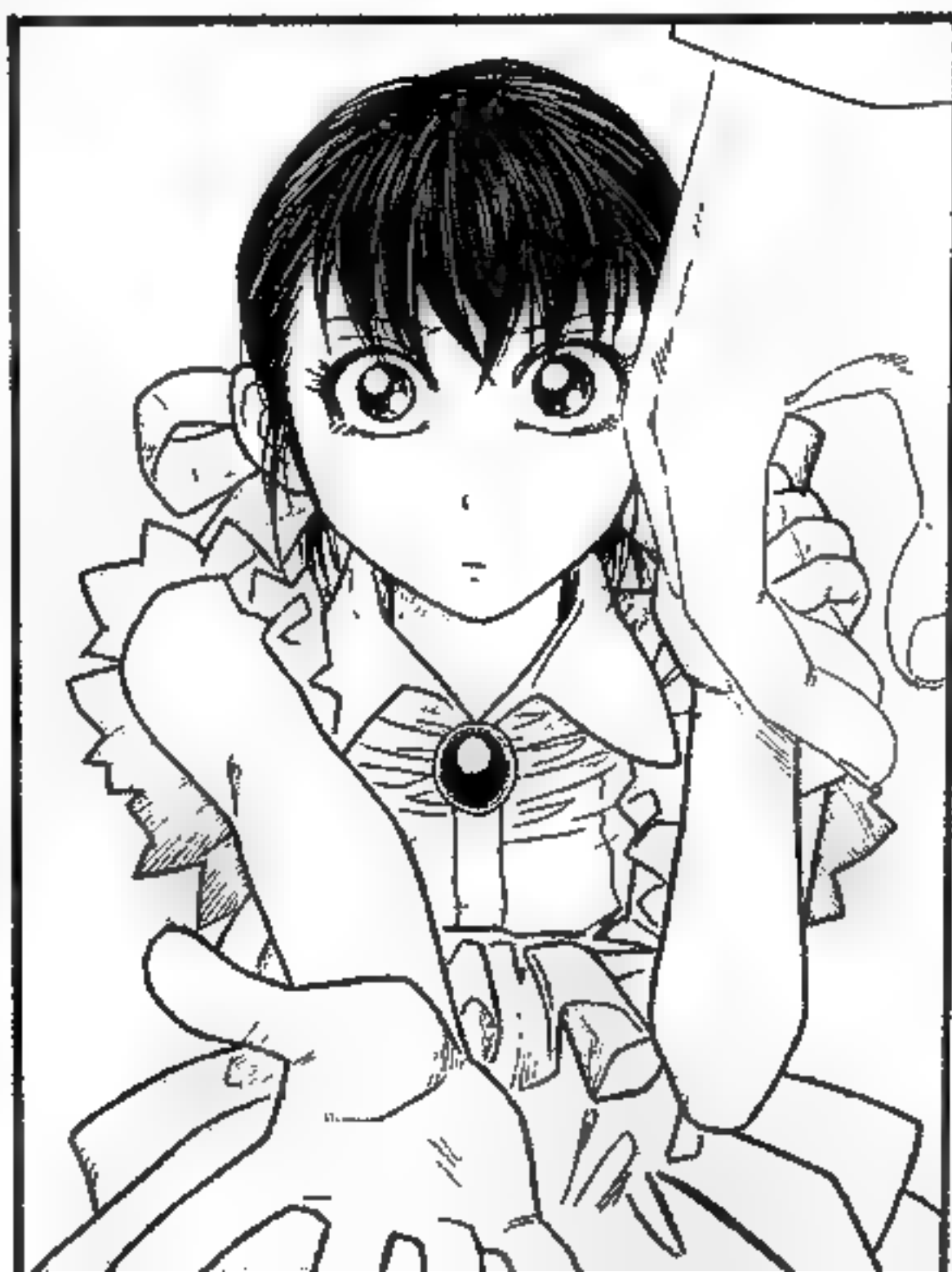




RYUUTA IS  
OLDER THAN  
YOU, SO HE  
KNOWS HOW  
TO PROPERLY  
ESCORT YOU.



GO ON,  
HARUKA.  
DON'T BE  
SHY AND SAY  
HELLO TO  
RYUUTA-KUN.



WOULD  
YOU LIKE TO  
GO PLAY  
OUTSIDE?



Bookmarks with transparent stickers were distributed during the fair to commemorate the anime adaptation.



OH MY,  
WHAT A  
LOVELY  
COUPLE.

HAS THE  
YOUNG  
MASTER  
GOTTEN  
HIMSELF A  
GIRLFRIEND  
ALREADY?

HARUKA-  
CHAN'S  
GOTTEN  
SO BIG!





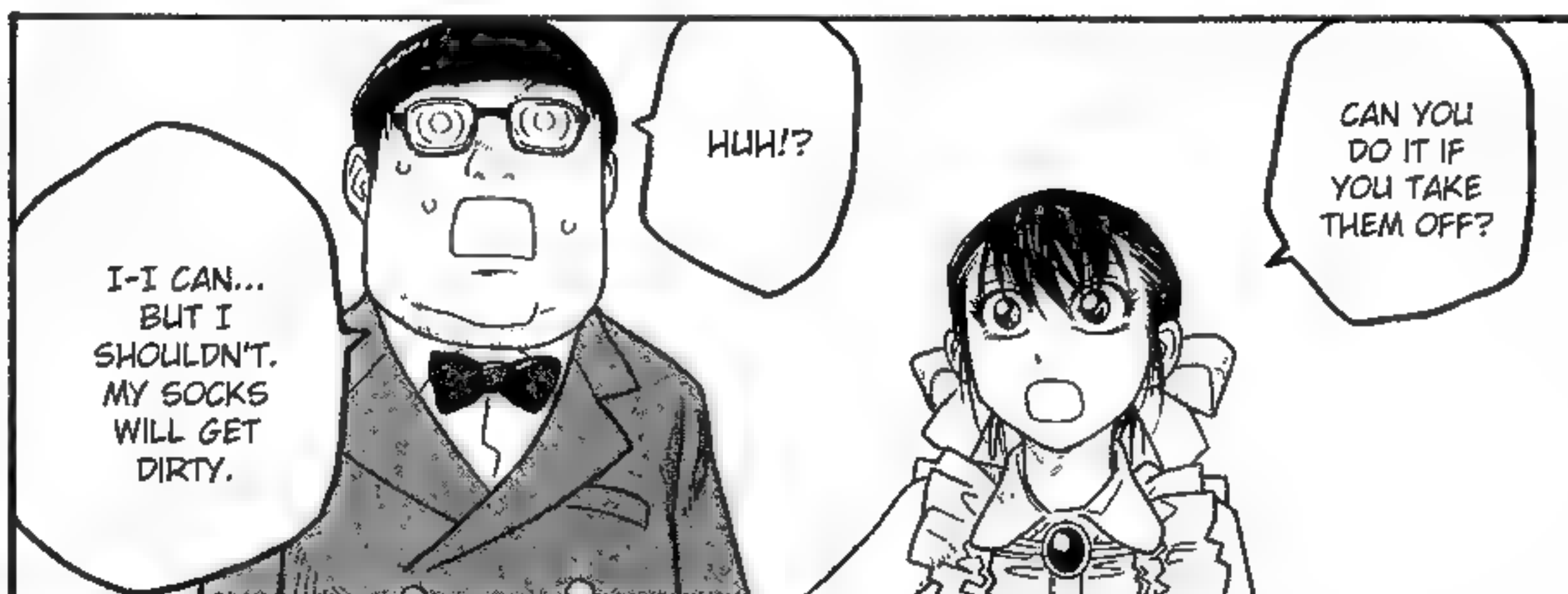
I CAN, BUT  
NOT IN THESE  
SHOES.

CAN YOU  
CLIMB  
THAT  
TREE?



Haruka  
Hasegawa

She's a  
graduate  
student at  
a certain  
agricultural  
university.  
She's  
currently on  
the run.



I-I CAN...  
BUT I  
SHOULDN'T.  
MY SOCKS  
WILL GET  
DIRTY.

HUH!?

CAN YOU  
DO IT IF  
YOU TAKE  
THEM OFF?



Ryuta

He's  
Haruka's  
fiance  
His  
surname  
is still  
unknown

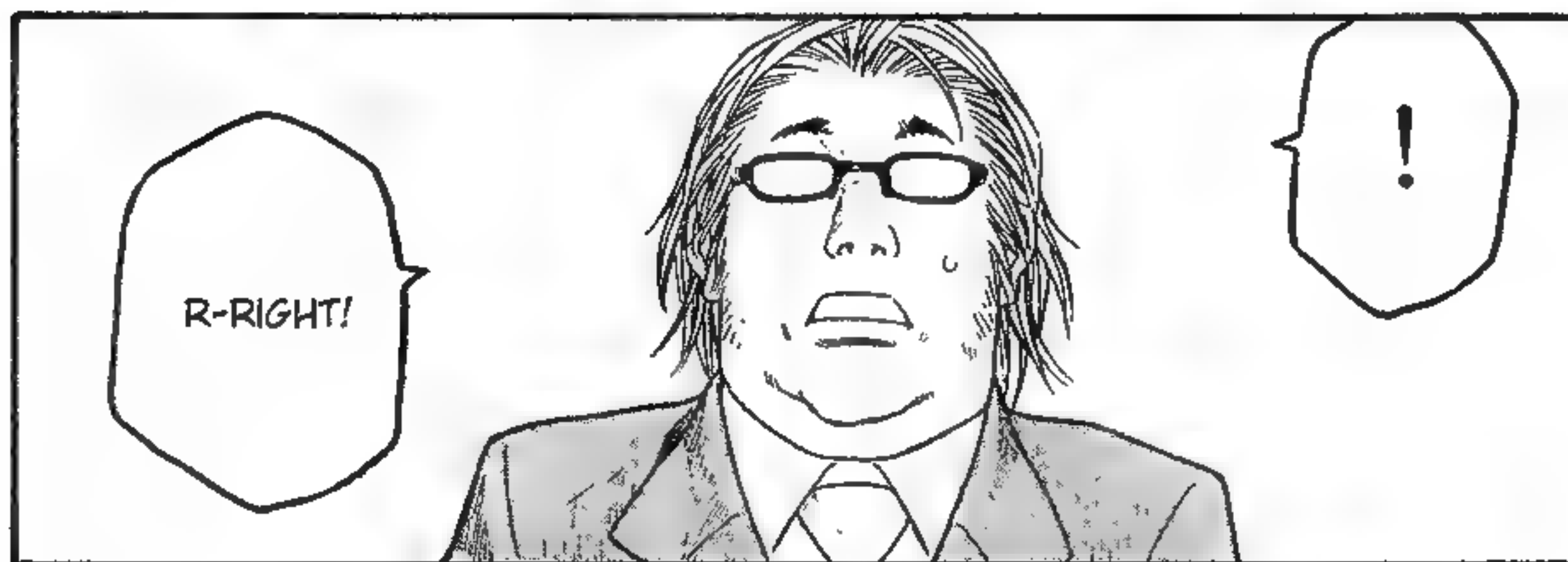


THEN  
CLIMB IT  
ANOTHER  
TIME.



ANYWAY,  
THERE'S  
A POND  
OVER  
THERE,

SO LET'S  
GO LOOK  
AT THE  
CARP.







*S. cerevisiae*

This is yeast. Yeast is everywhere around the world.



Kaoru Misato

He's a second-year at a certain agricultural university. Does he look older than when the series began?



HEY...

AREN'T I ON THE RUN IN DISGUISE?



Takuma Kawahama

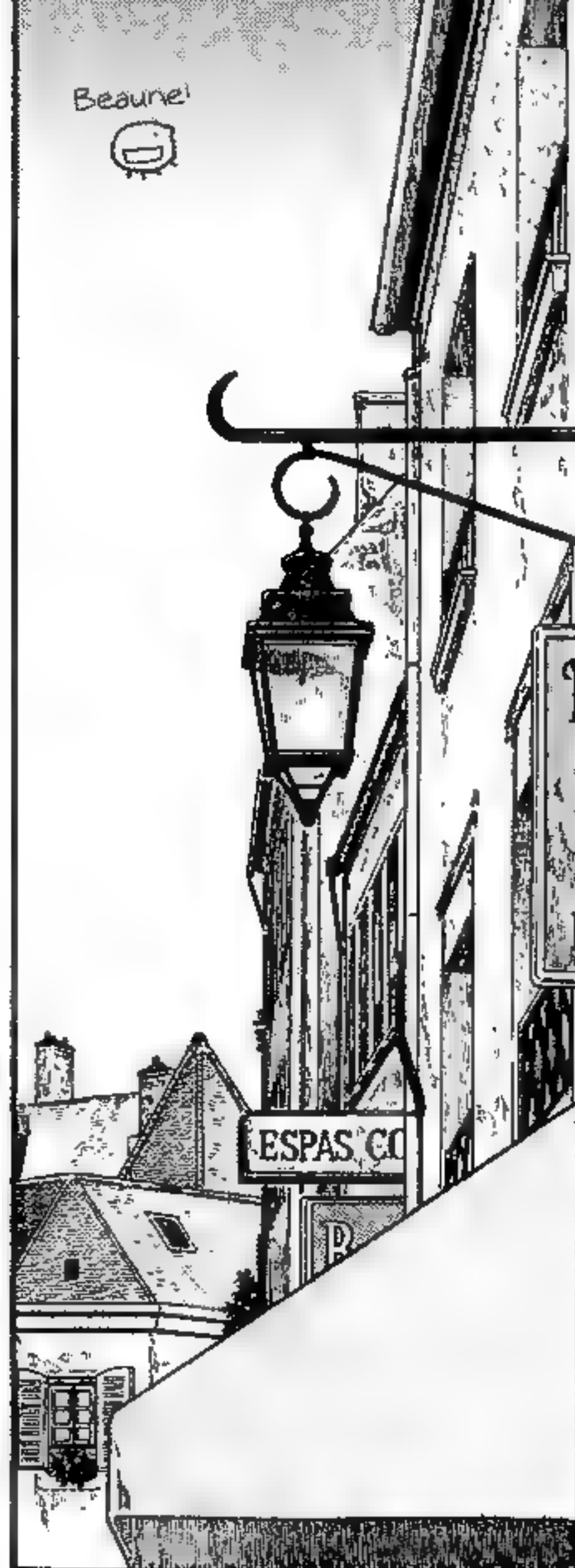
He's also a second-year. He grew up in Mexico.



THAT'S RIGHT, SO YOU SHOULD EAT SOMETHING, HASEGAWA-SAN.

YEAH.

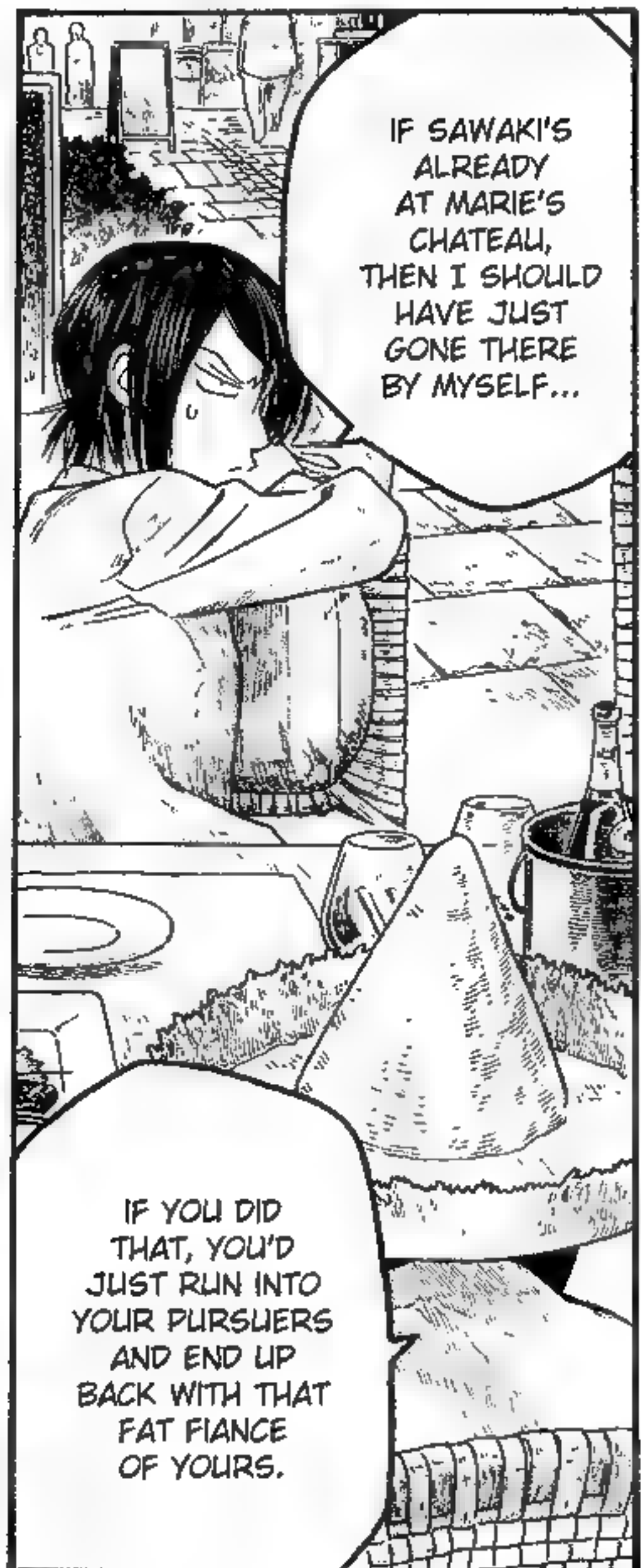
Beaune!



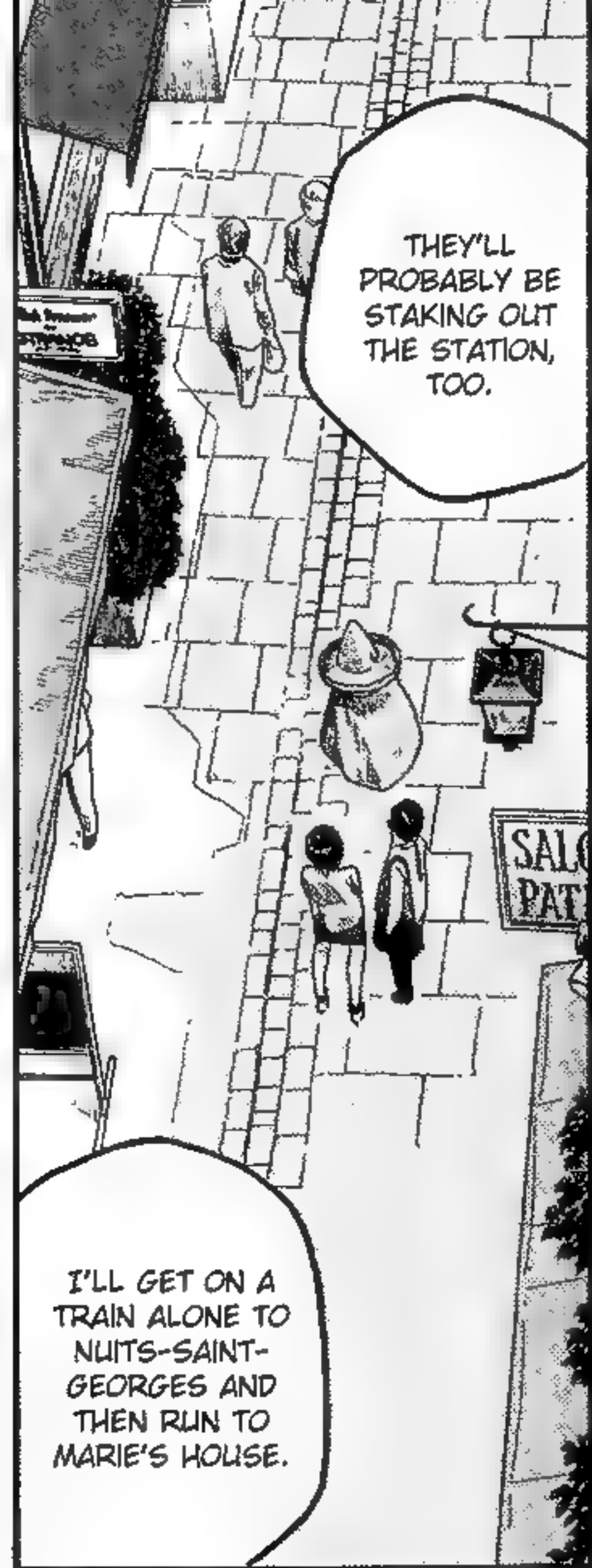
THERE'S NO RUSH. IT'S GONNA BE A LONG DAY, SO WE SHOULD EAT WHILE WE CAN.

BUT STILL, THE FOOD'S BETTER HERE IN BURGUNDY THAN IN PARIS.

WHY ARE WE CAREFREELY EATING LUNCH ON THE SIDE OF THE ROAD!

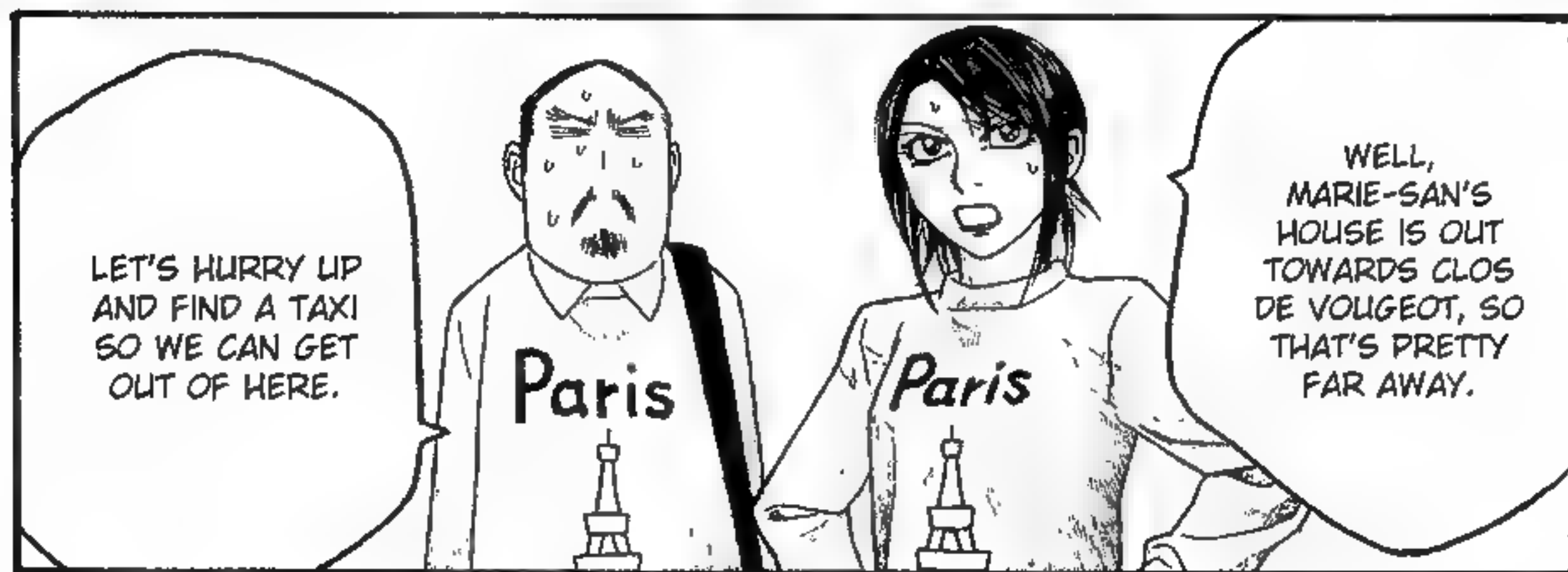


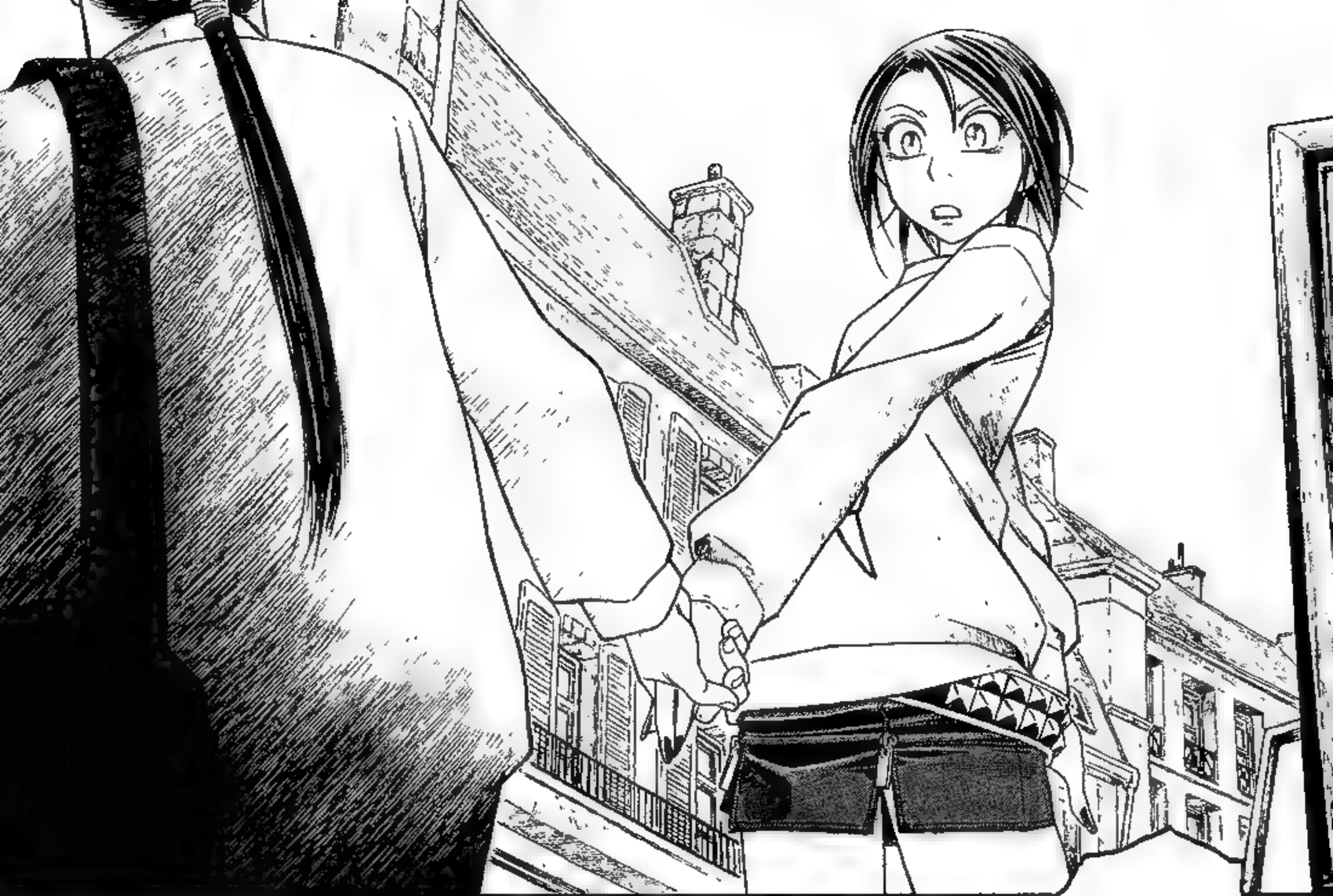












WHAT  
!?



W-W-  
WHA-



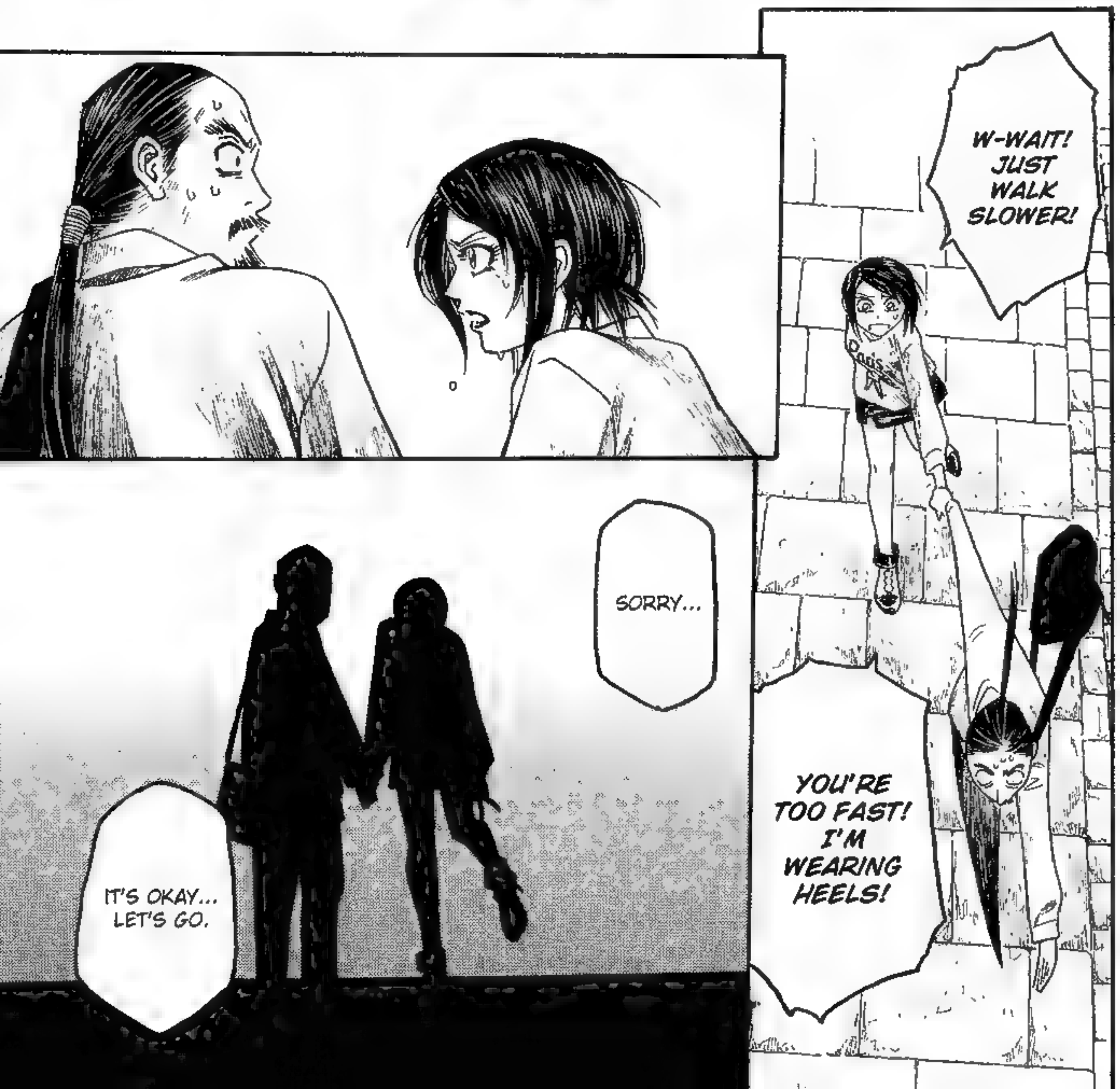
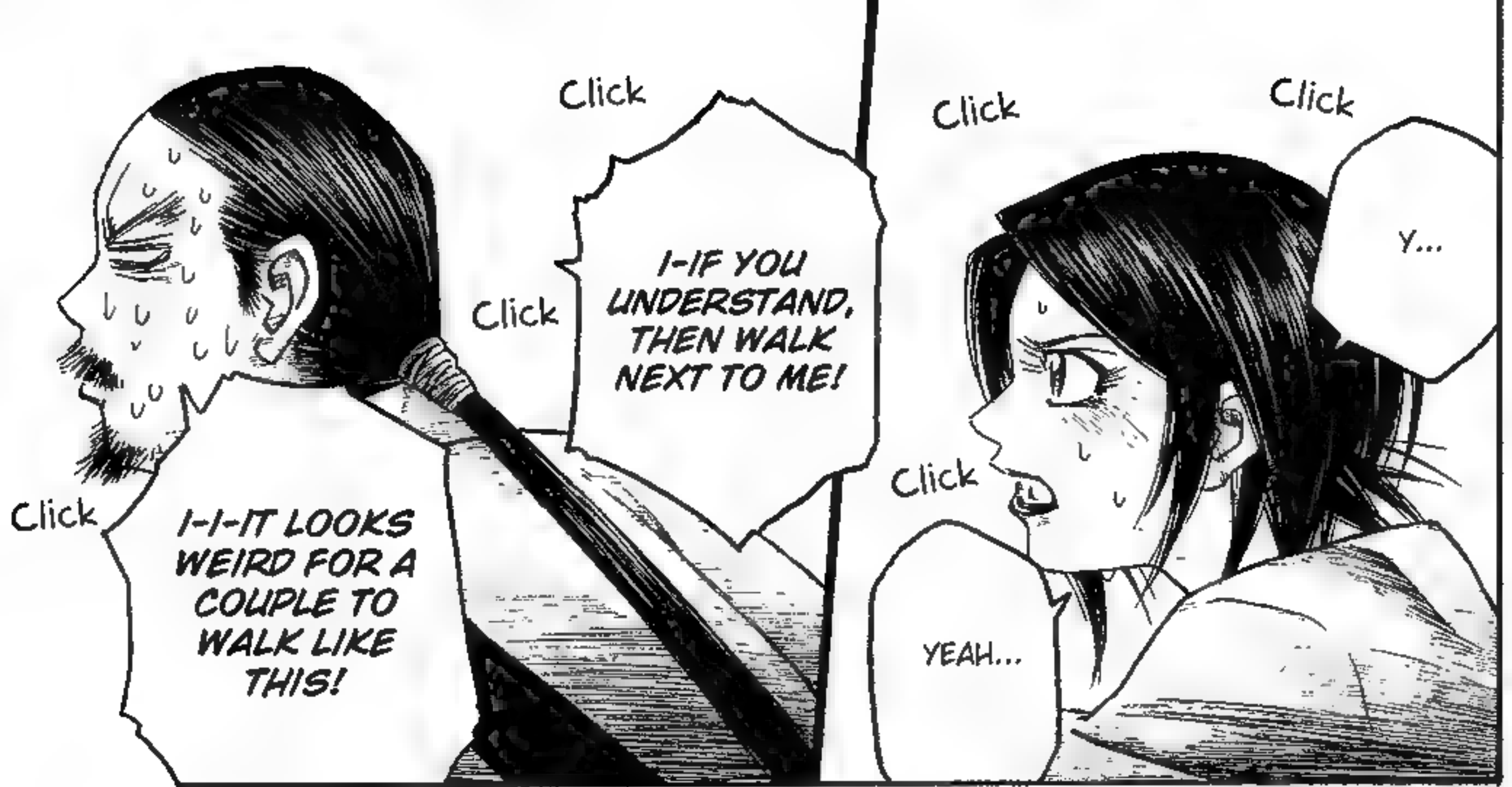
THAT'S THE  
ONLY THING I  
KNOW THAT'S  
ONE OF THE  
BASICS OF  
BEING A  
COUPLE!

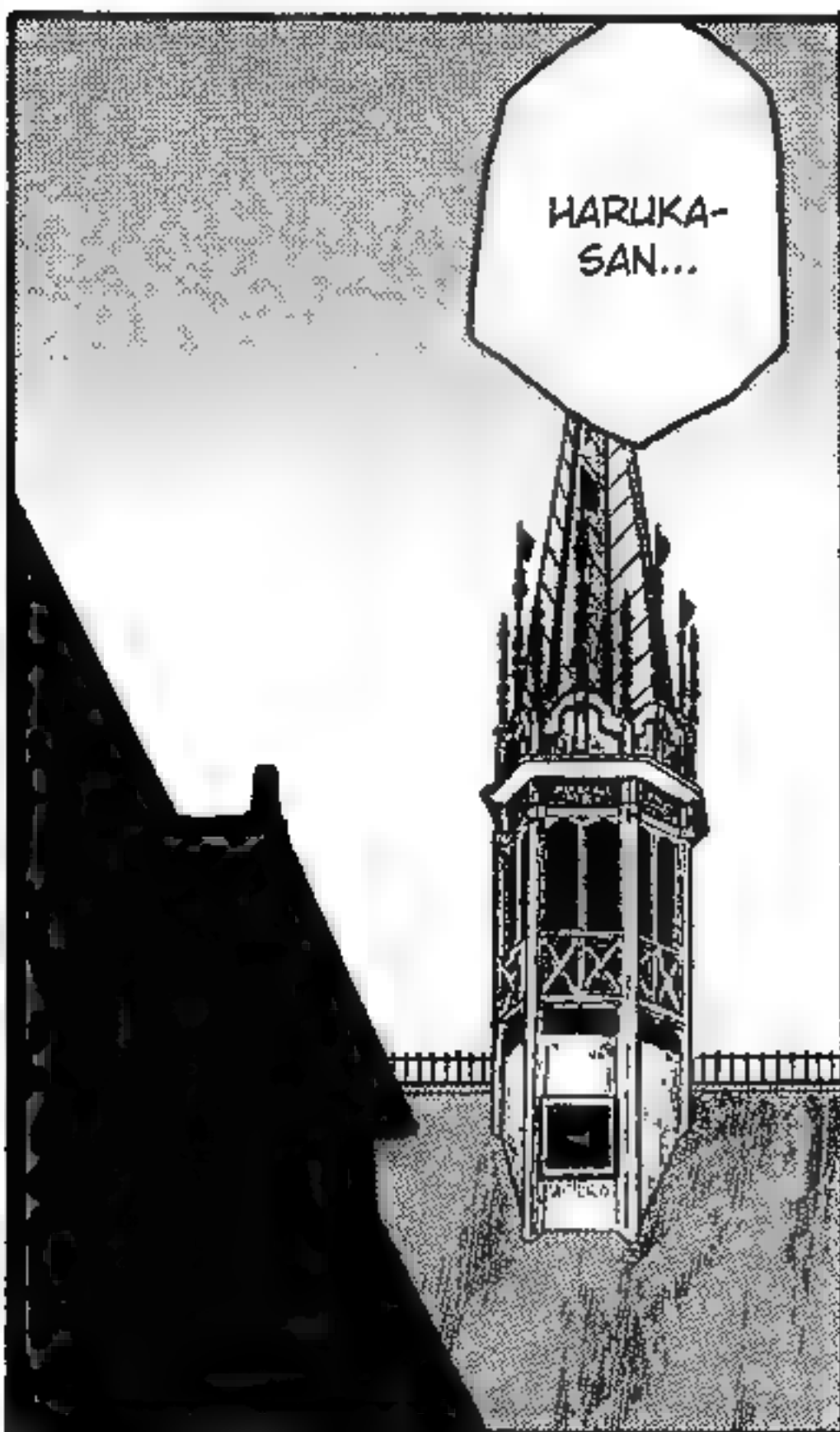
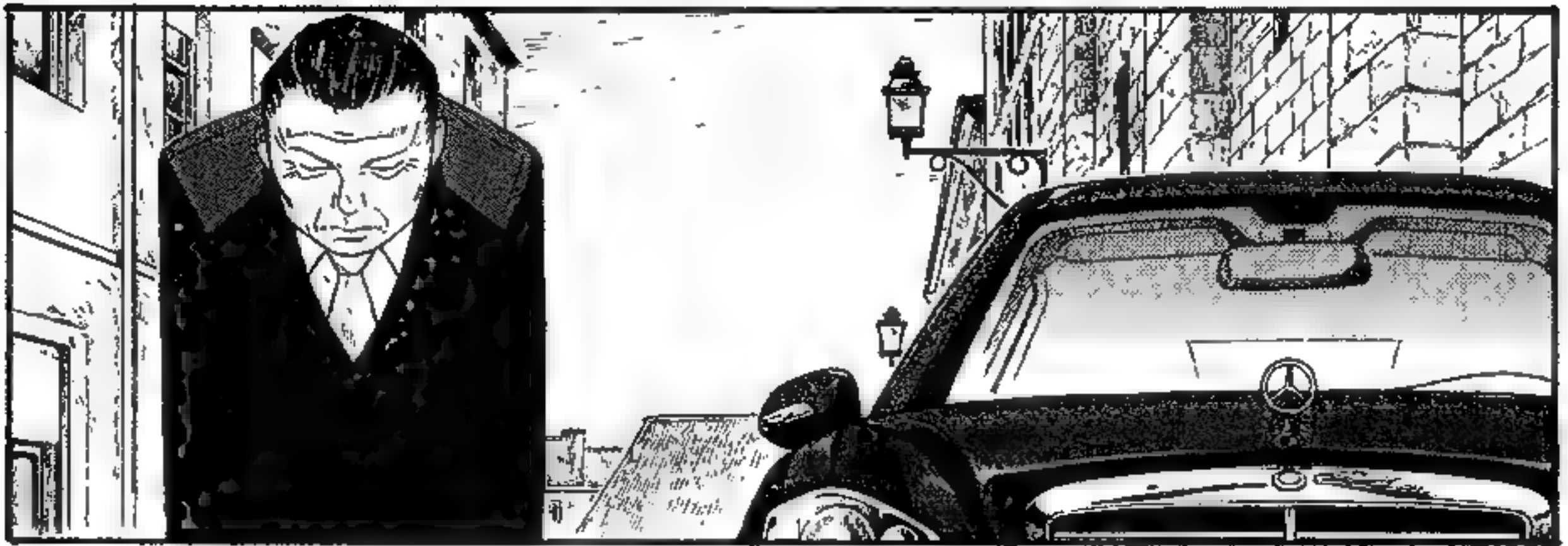
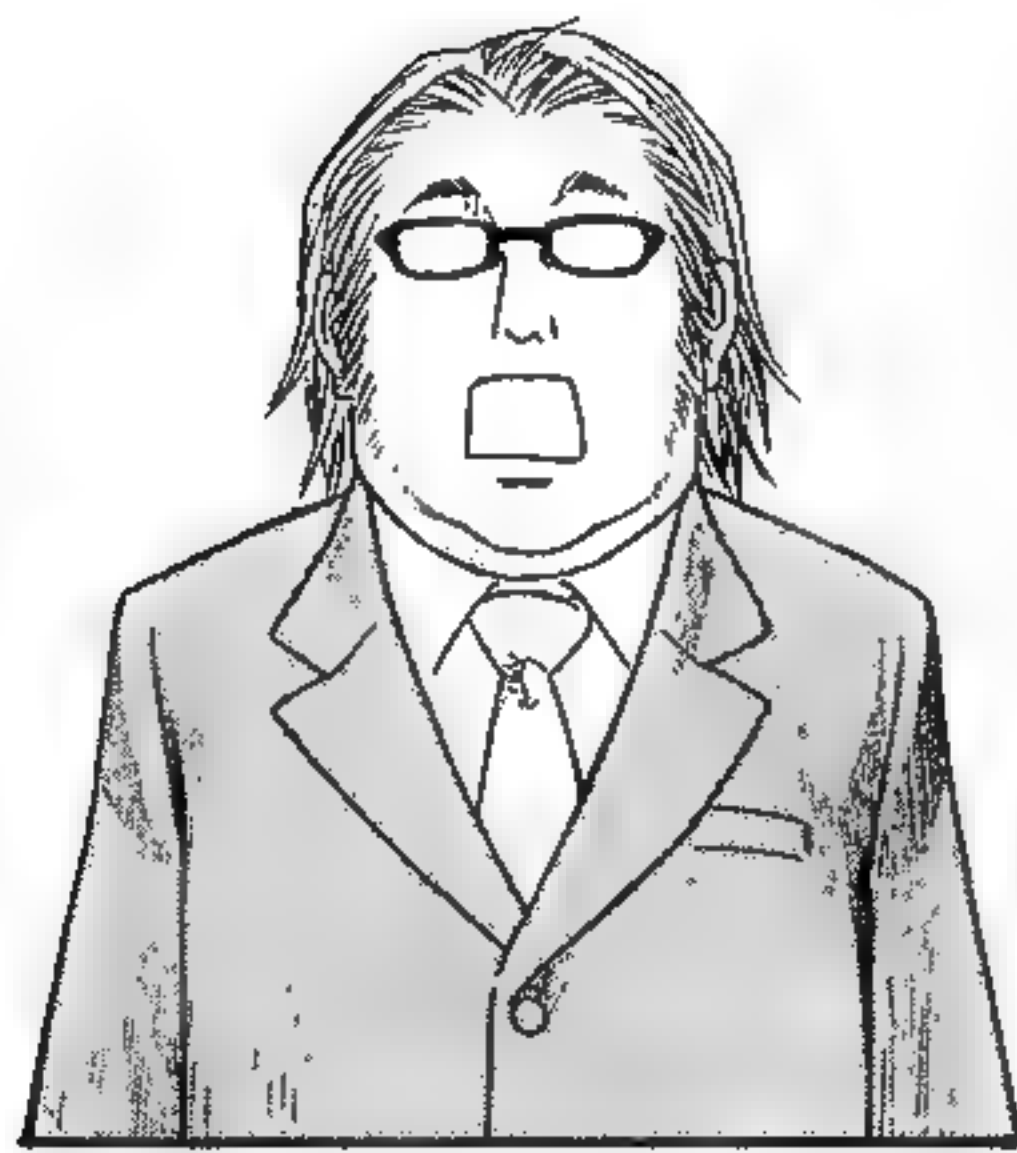


C-C-COUPLES  
WALK  
AROUND  
WHILE  
HOLDING  
HANDS,  
RIGHT!?













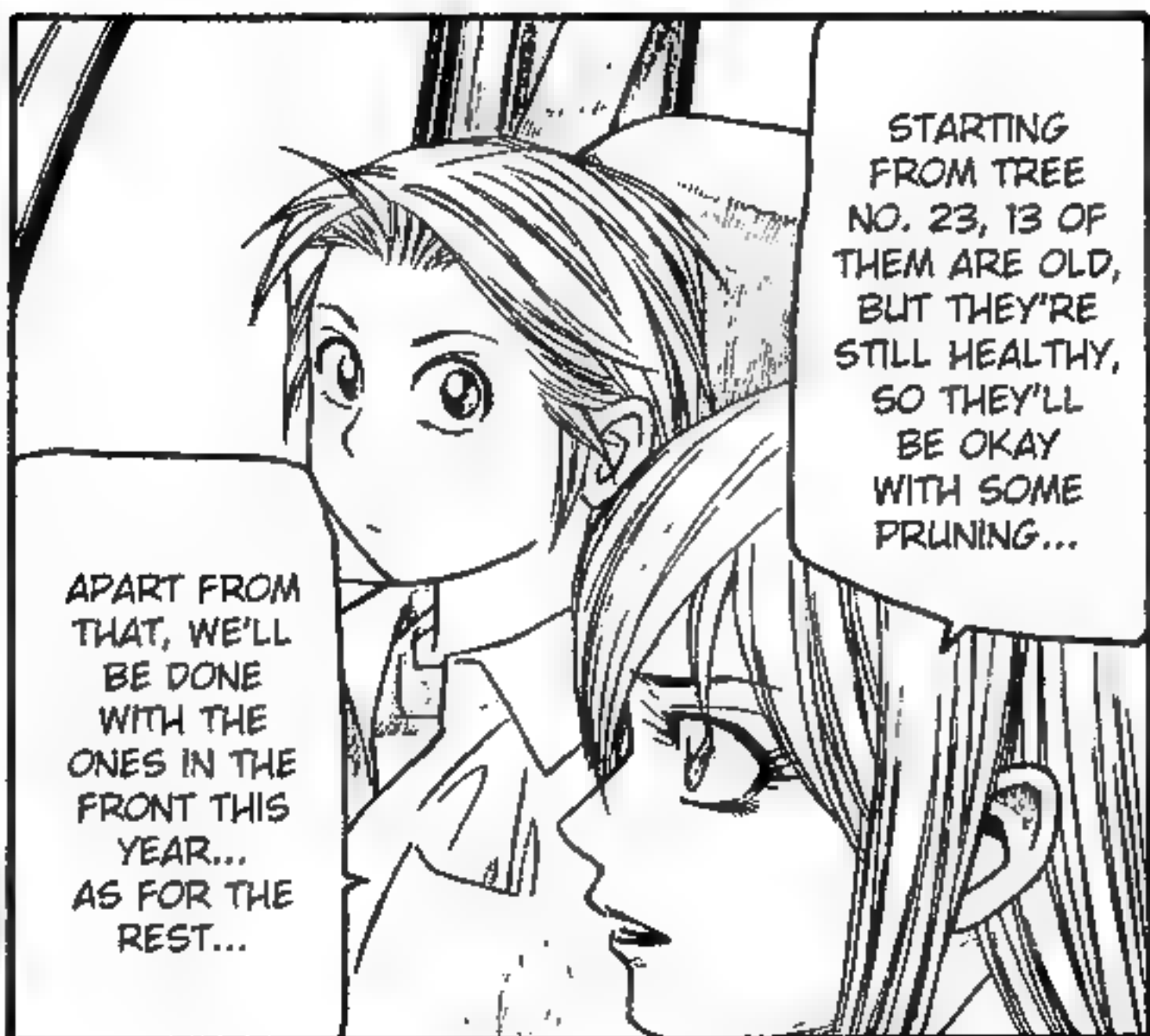
**Tadayasu Sawaki**

He's the main character. I got a letter saying, "I like how he looks like Fullmetal" with his hair down.



**Marie**

She seems to have a talent for languages.



APART FROM THAT, WE'LL BE DONE WITH THE ONES IN THE FRONT THIS YEAR... AS FOR THE REST...

STARTING FROM TREE NO. 23, 13 OF THEM ARE OLD, BUT THEY'RE STILL HEALTHY, SO THEY'LL BE OKAY WITH SOME PRUNING...



BUT DO YOU REMEMBER THE TRAITS OF EACH AND EVERY ONE OF THOSE TREES IN THAT VINEYARD BACK THERE?

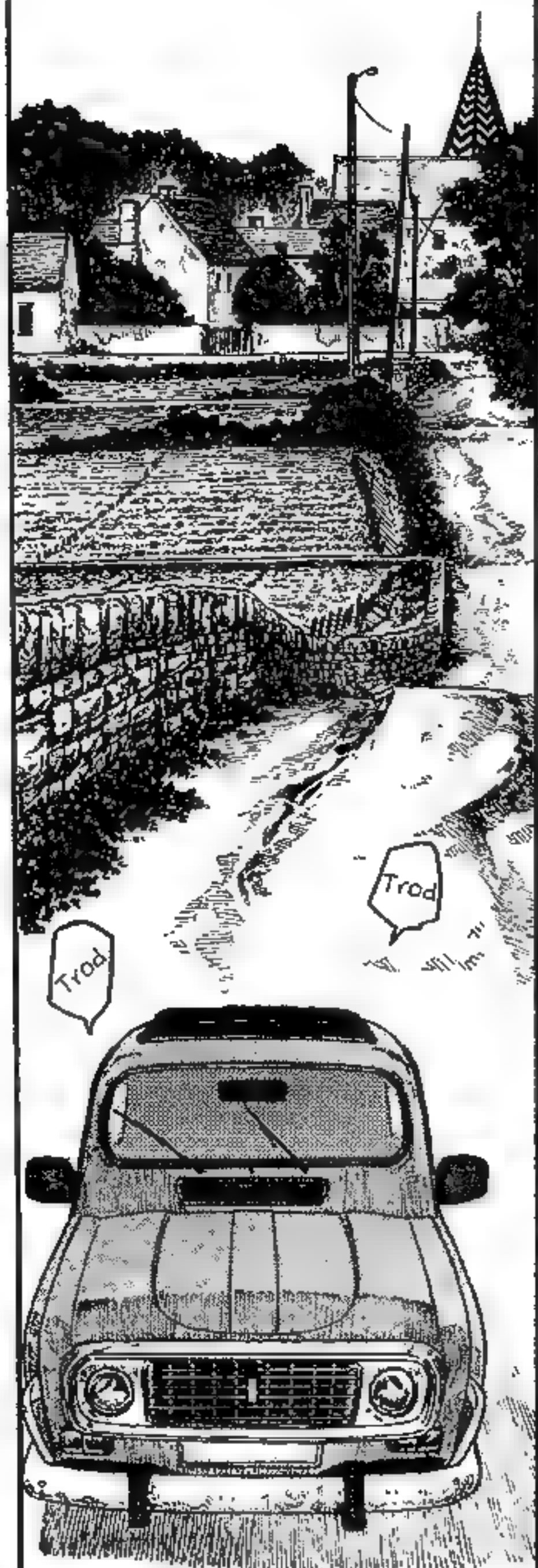
I DON'T MIND IF YOU TALK TO YOURSELF IN FRENCH...

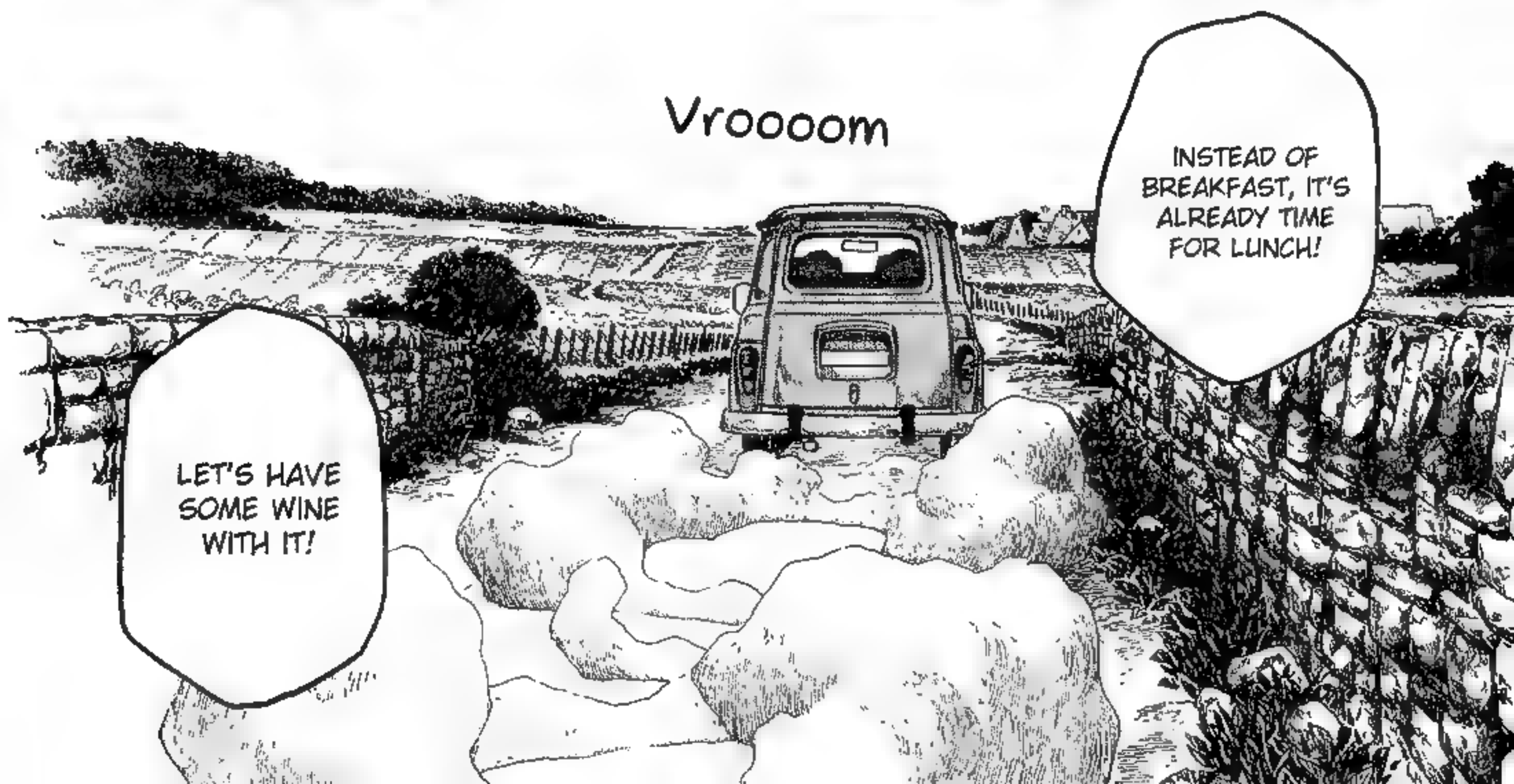
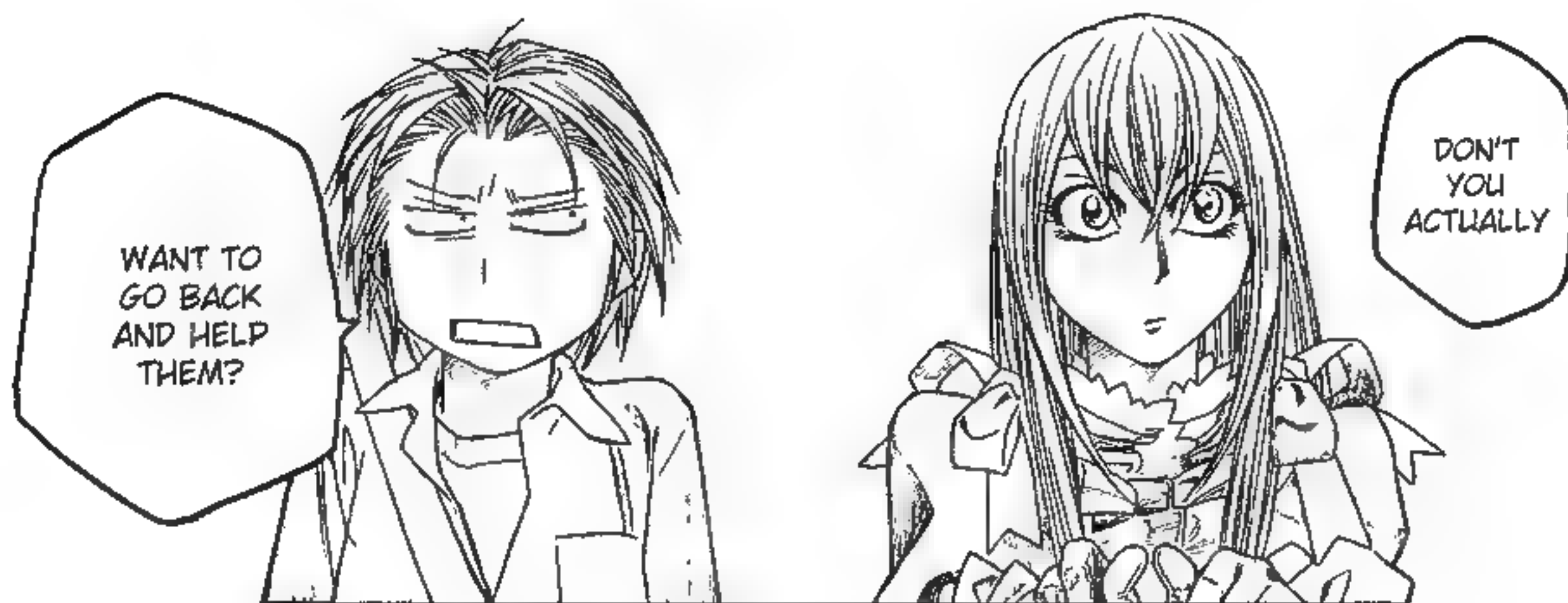


THAT'S NATURAL FOR A BURGUNDIAN WINEMAKER.

YEAH,

Team Main Character









He seems to be saying, "No, I'm a Mexican!"



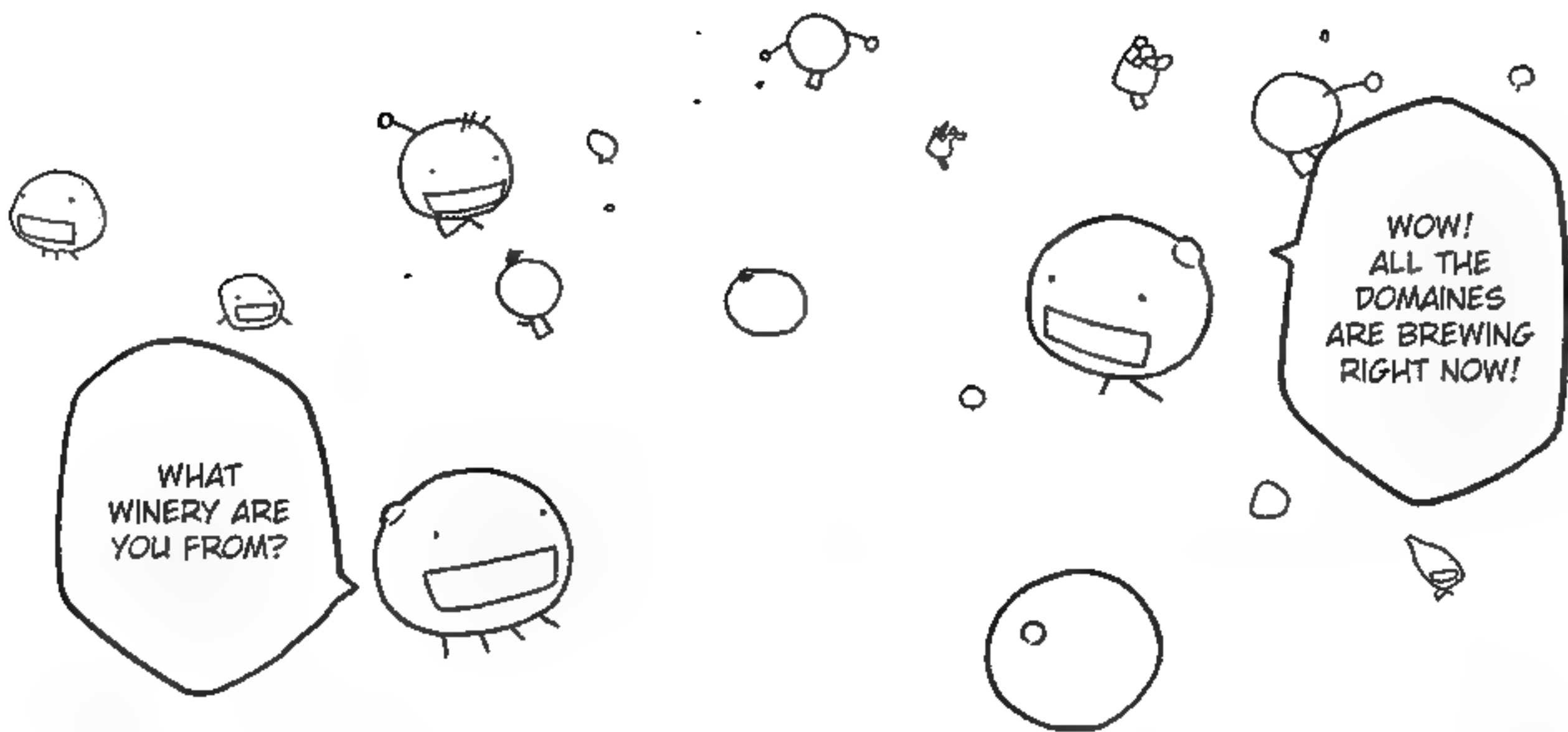




Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



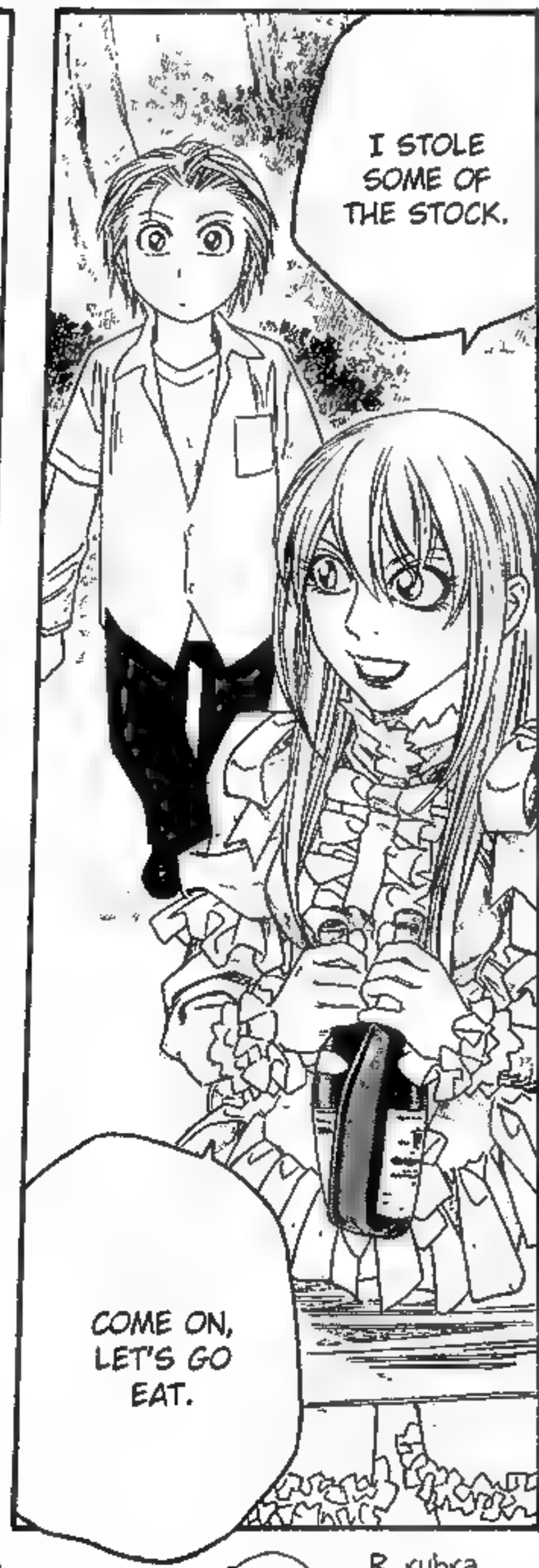
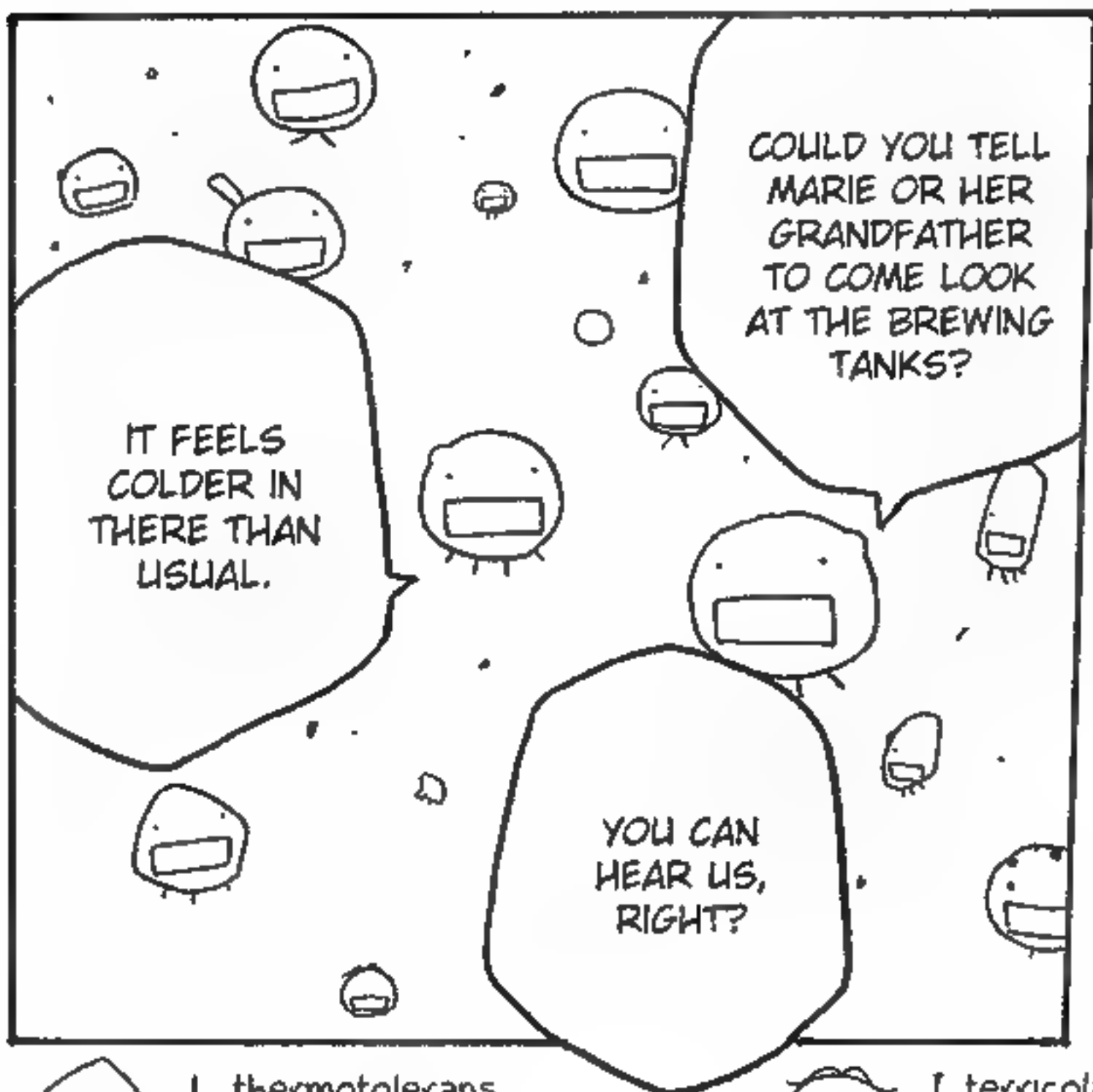
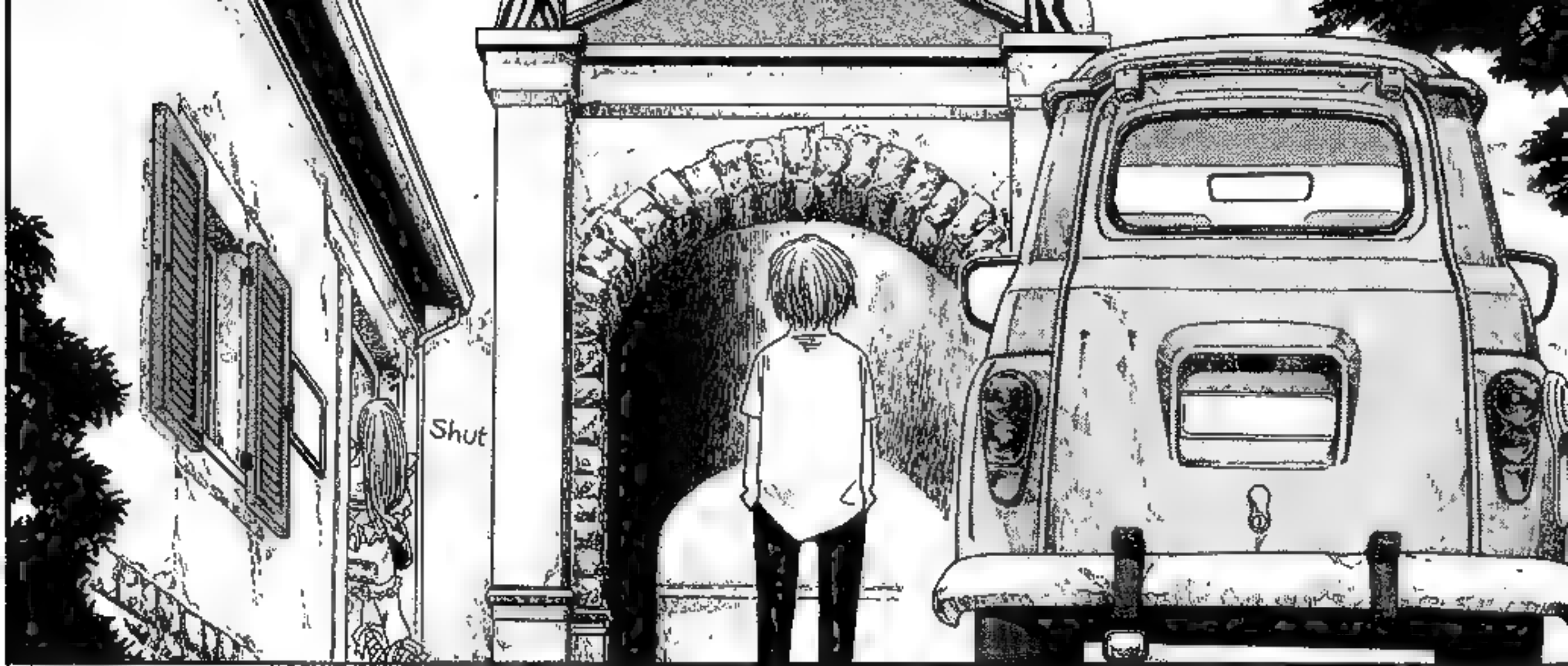
Although the author said that "drawing bay windows really is a lot of work," this is a fictional story where he was also pressured to draw a lot of microbes.




CH. 67:  
EVERYONE'S TROUBLES AND  
THOUGHTS (INCLUDING MICROBES)








  
**Tadayasu Sawaki**  
 He's the main character. His hair is more blond in the anime than I expected.


  
**Marie**  
 She's nicknamed the "white goth". In fact, isn't she just a regular lol-ta?

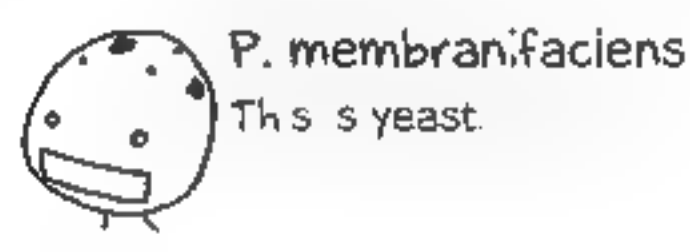
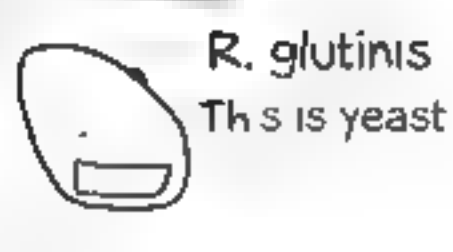
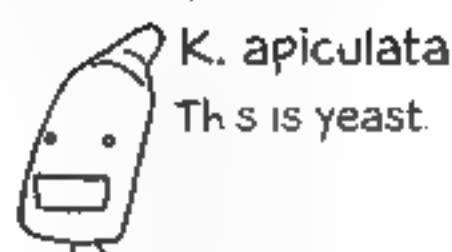
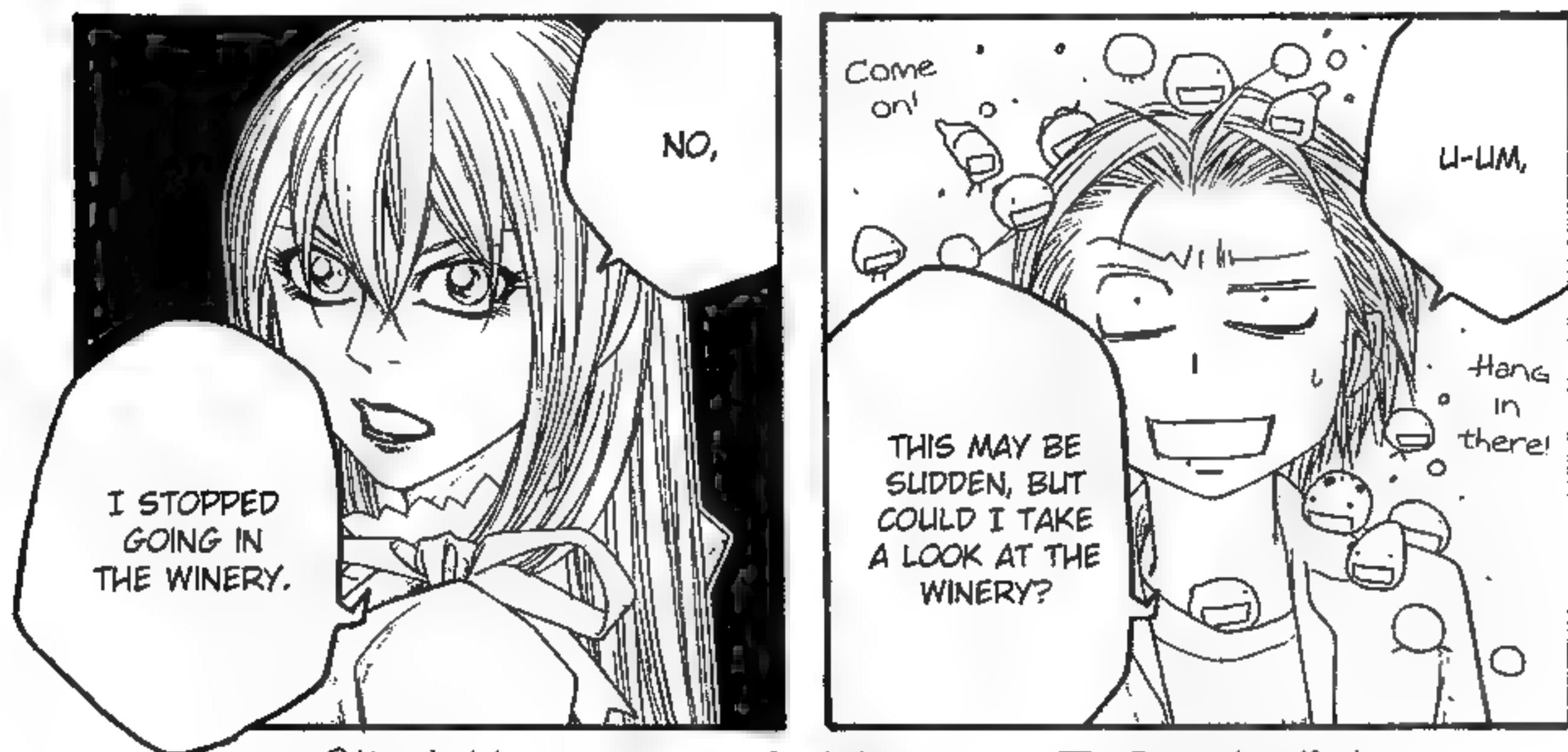
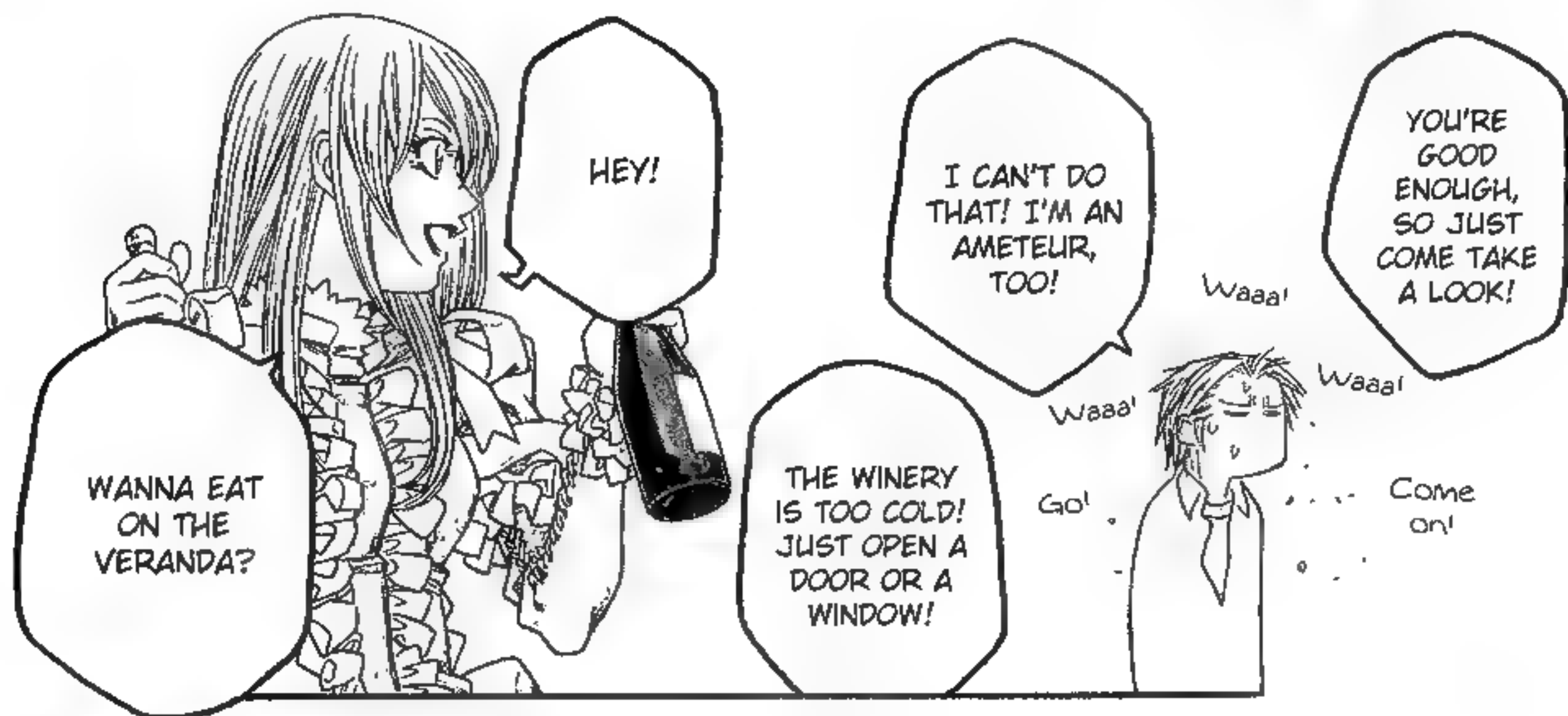
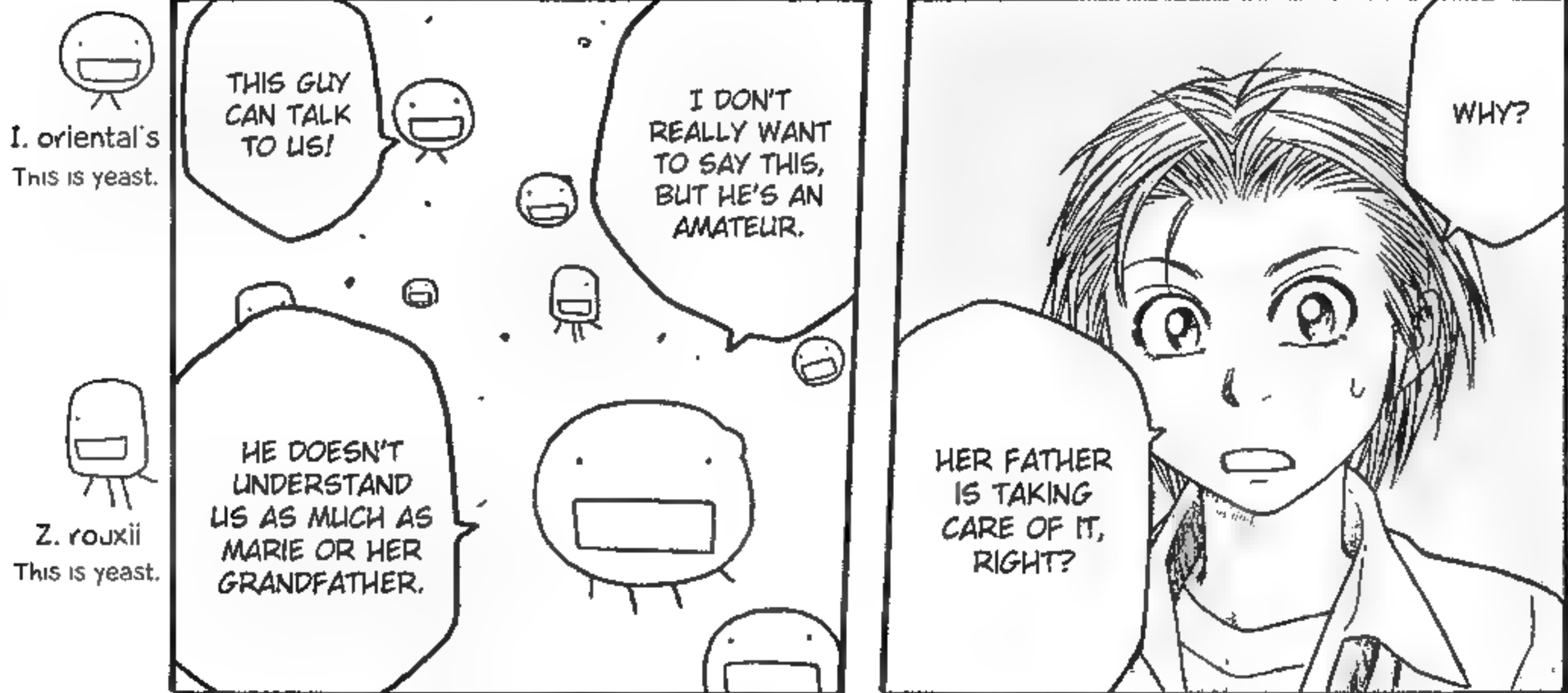
  
**S. cerevisiae**  
 This is yeast.

  
**C. albicus**  
 This is yeast

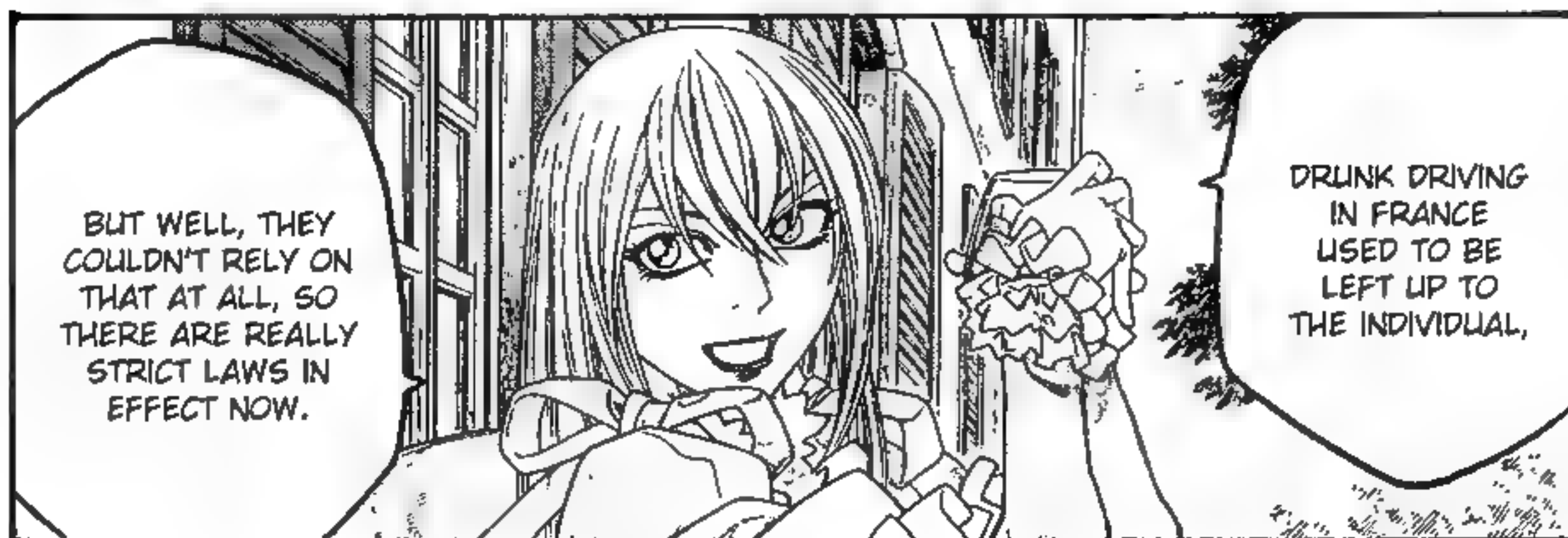
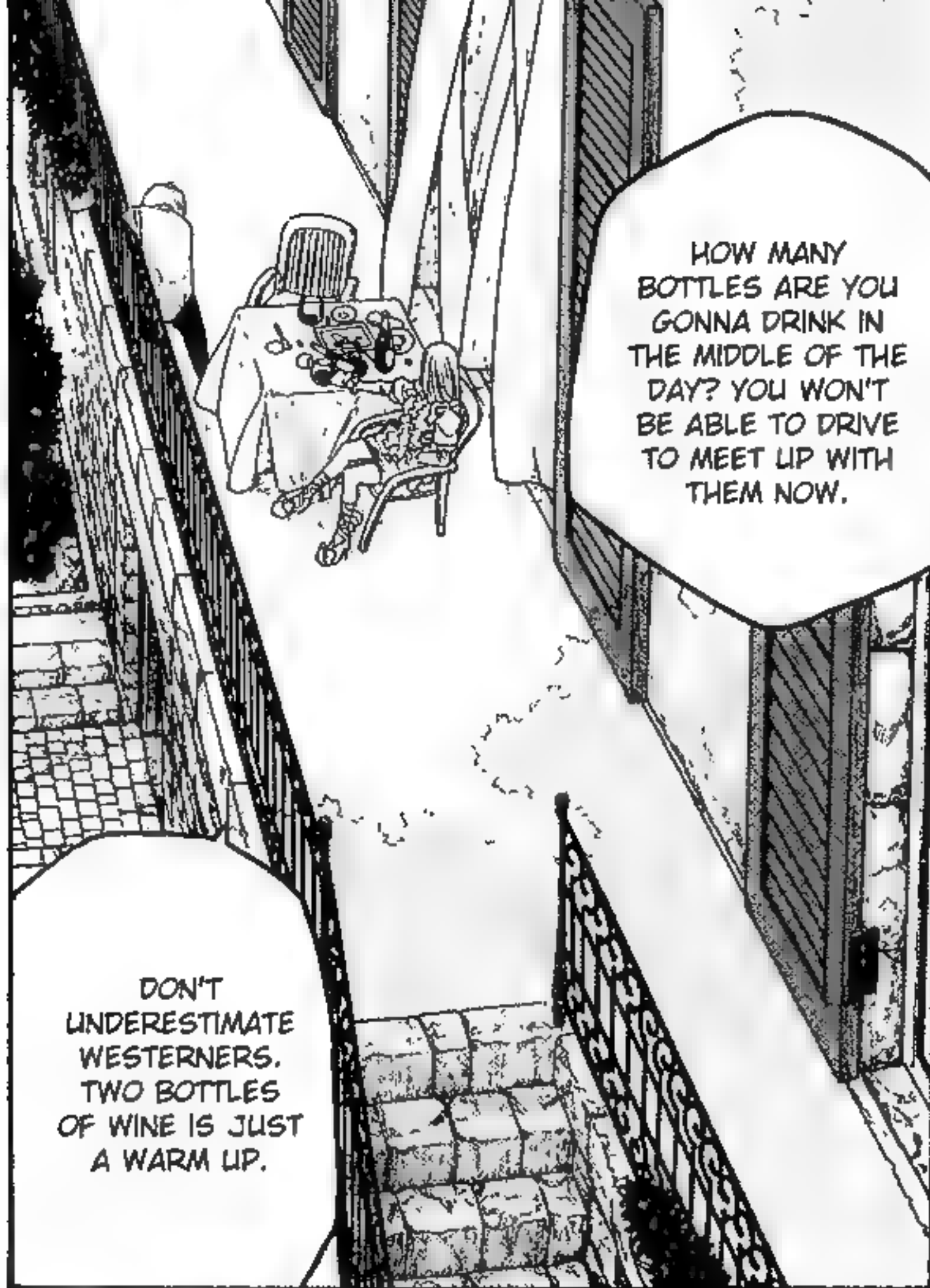
  
**L. thermotolerans**  
 This is yeast.

  
**I. terricola**  
 This is yeast.

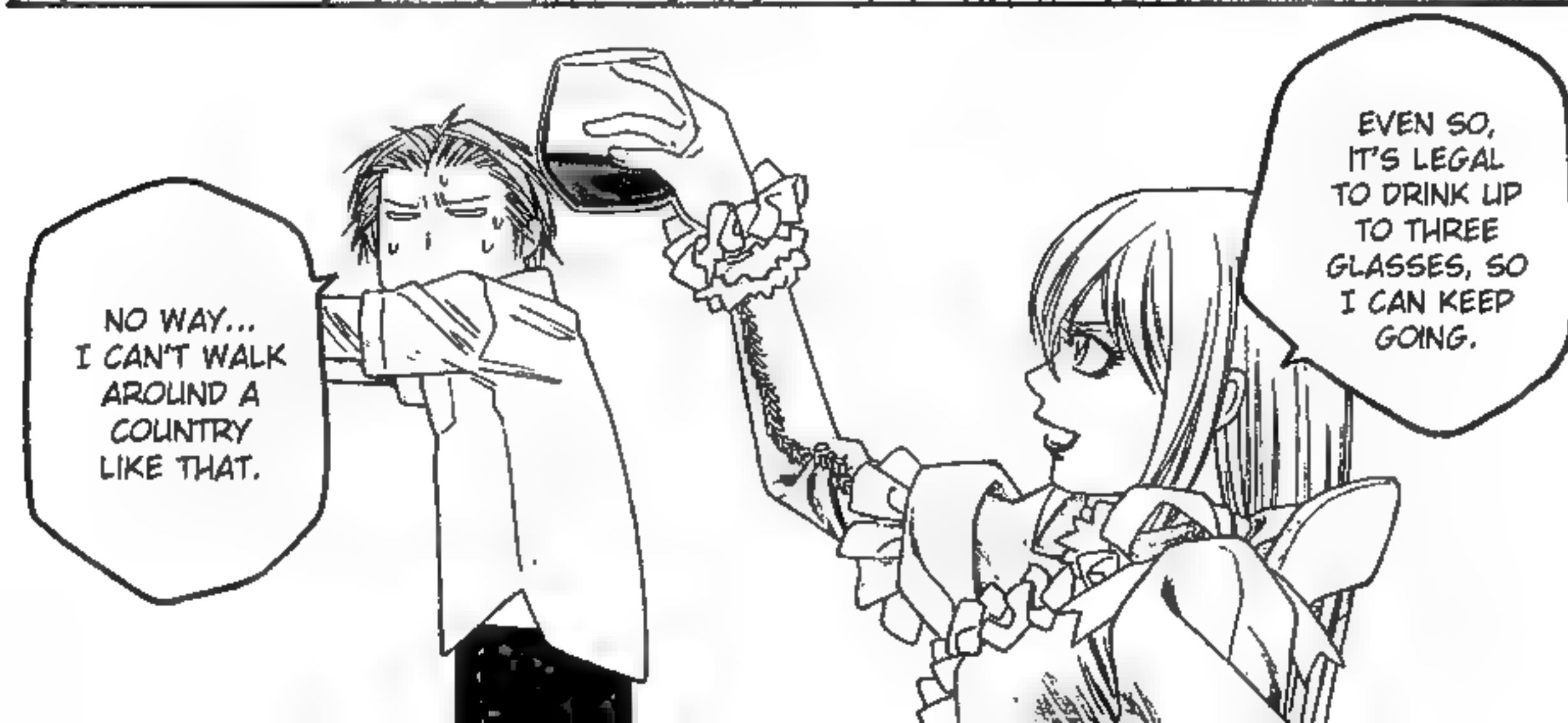
  
**R. rubra**  
 This is yeast.





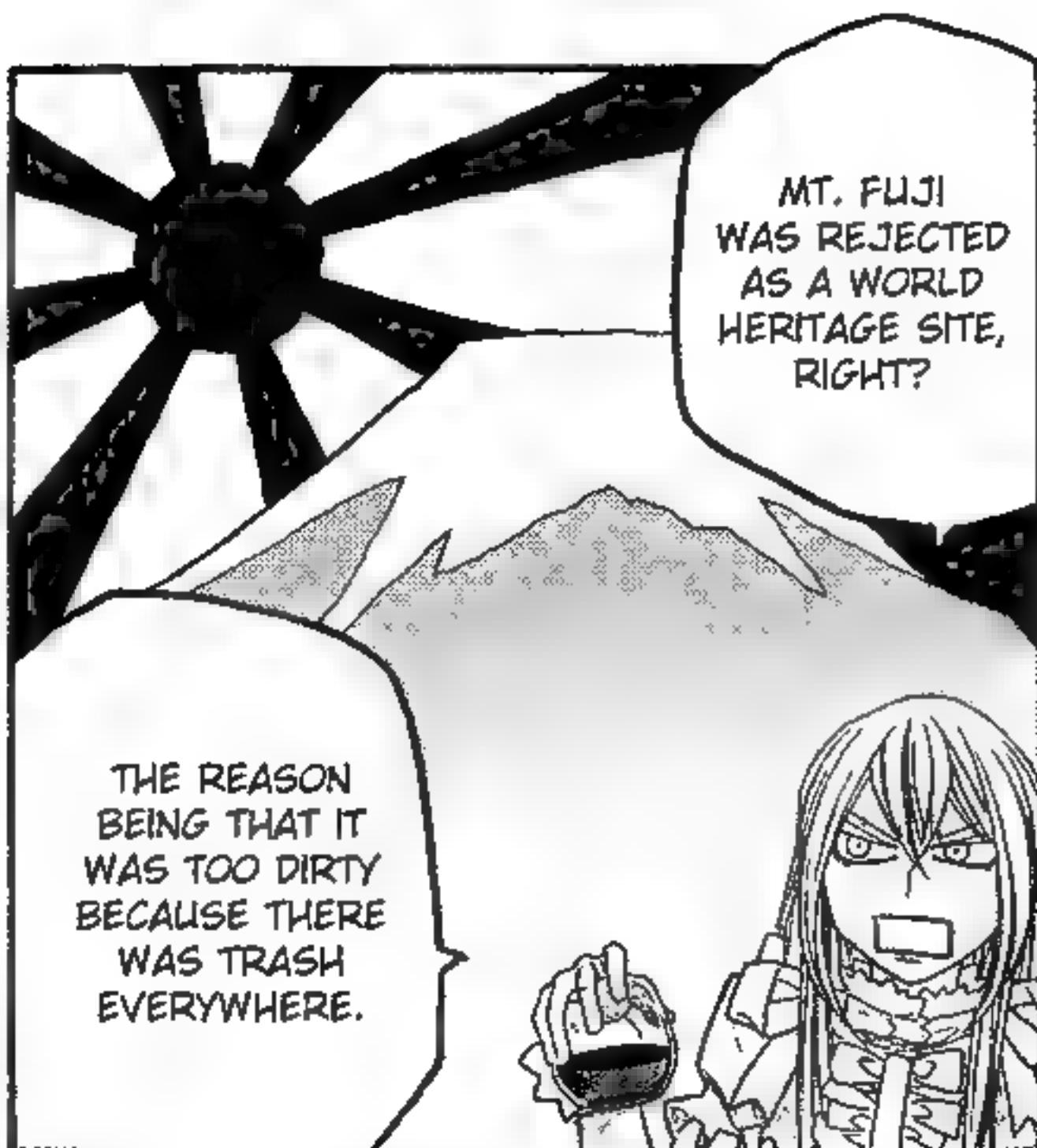


Drunk driving in France  
You can't drive with a blood alcohol level of 0.5 mg/ml or over  
There's a view that you'll be okay with two or three glasses of wine, but who knows?  
By the way, 0.3 mg/ml is the limit in Japan.

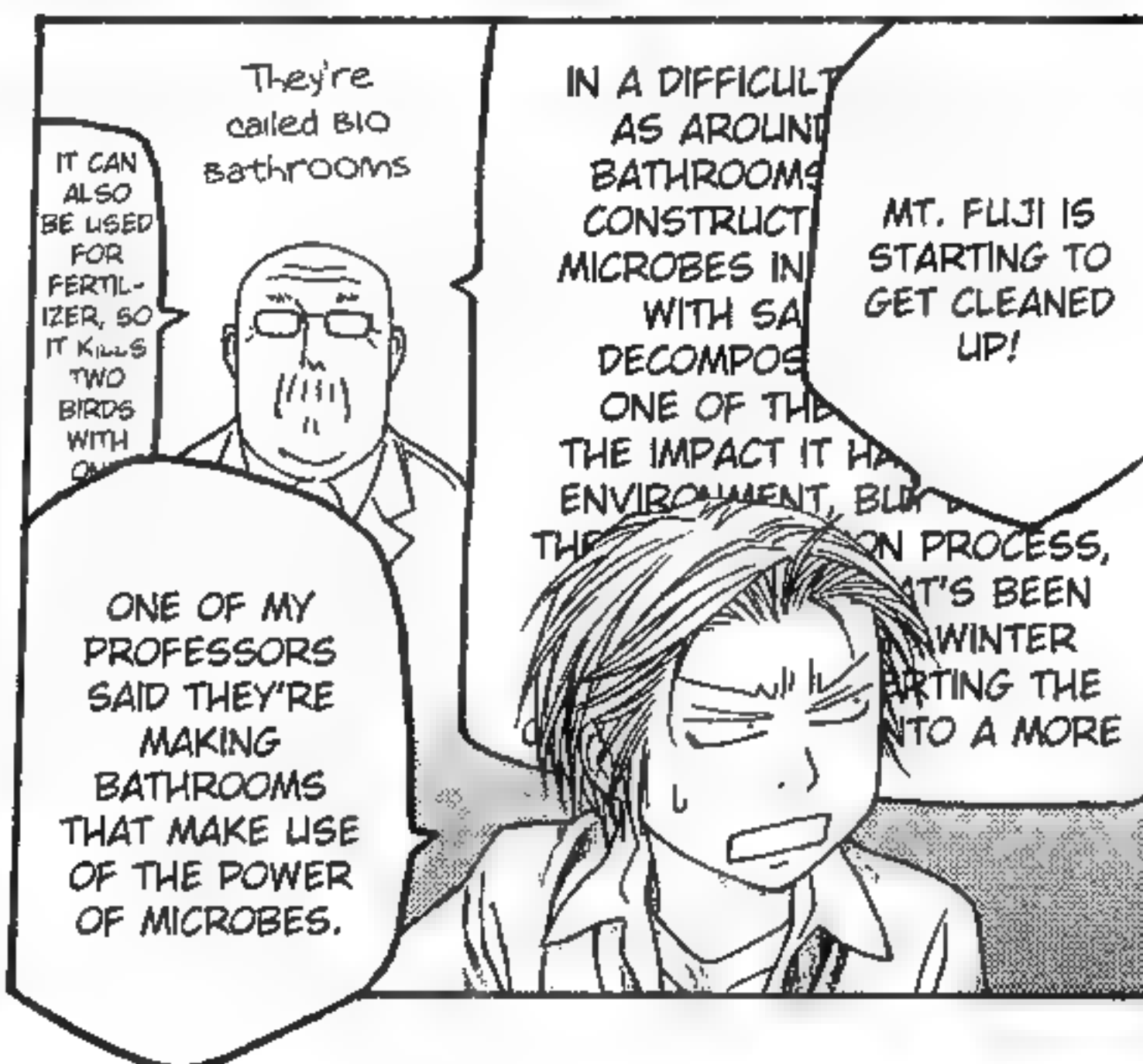
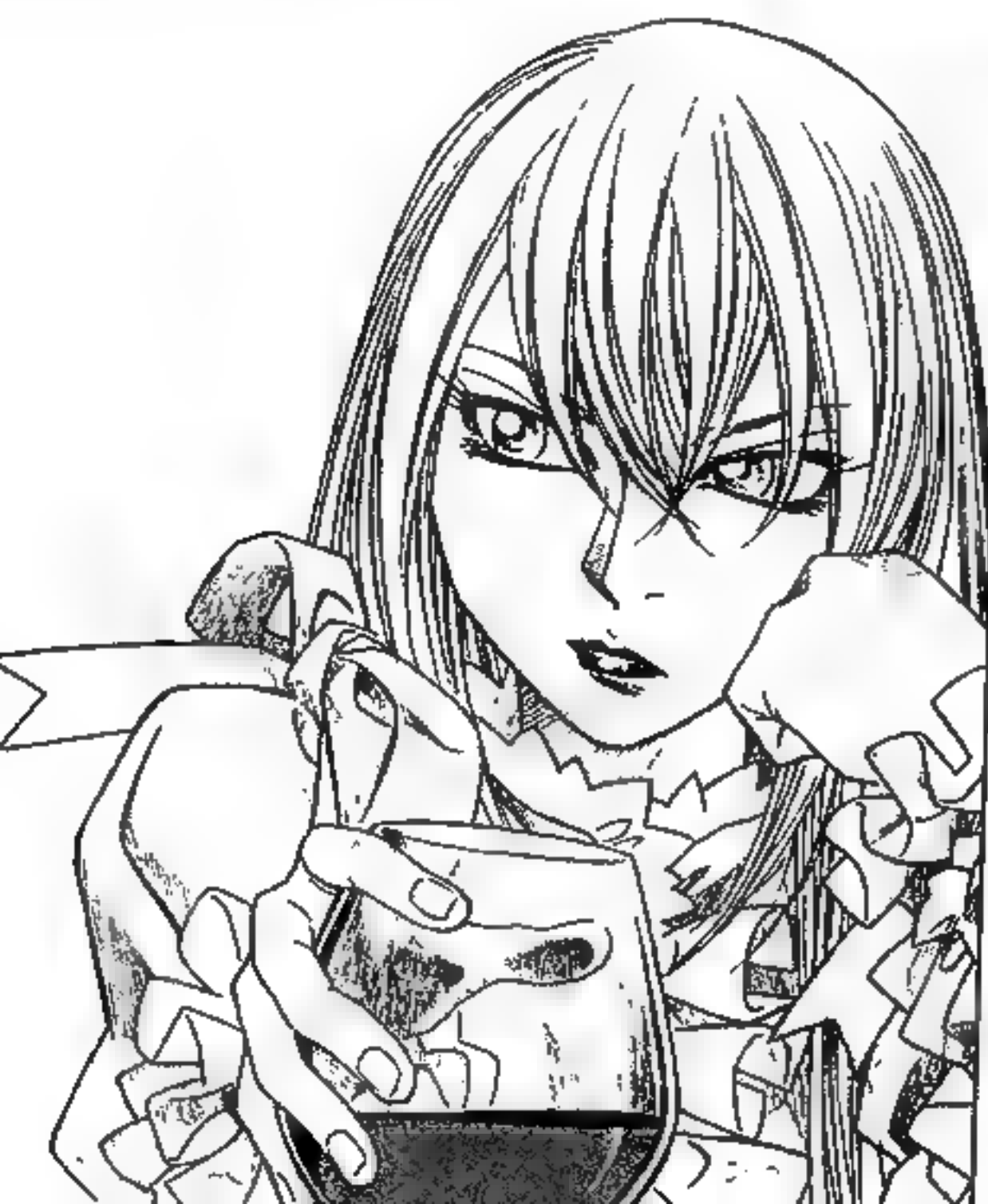


This is just one theory.

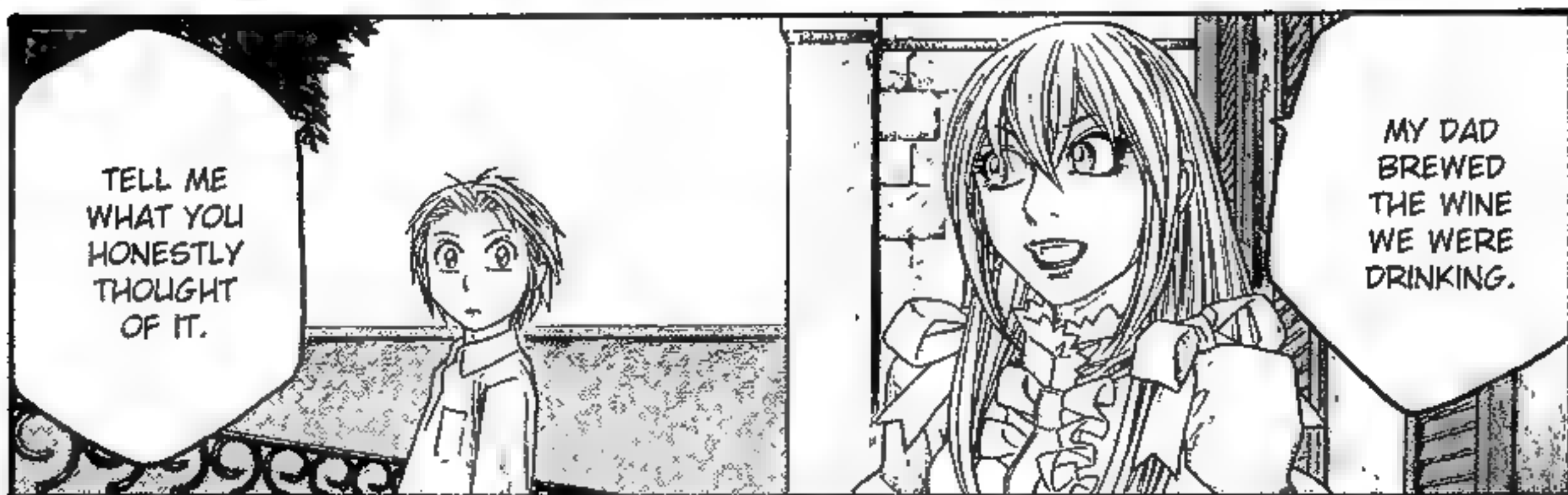
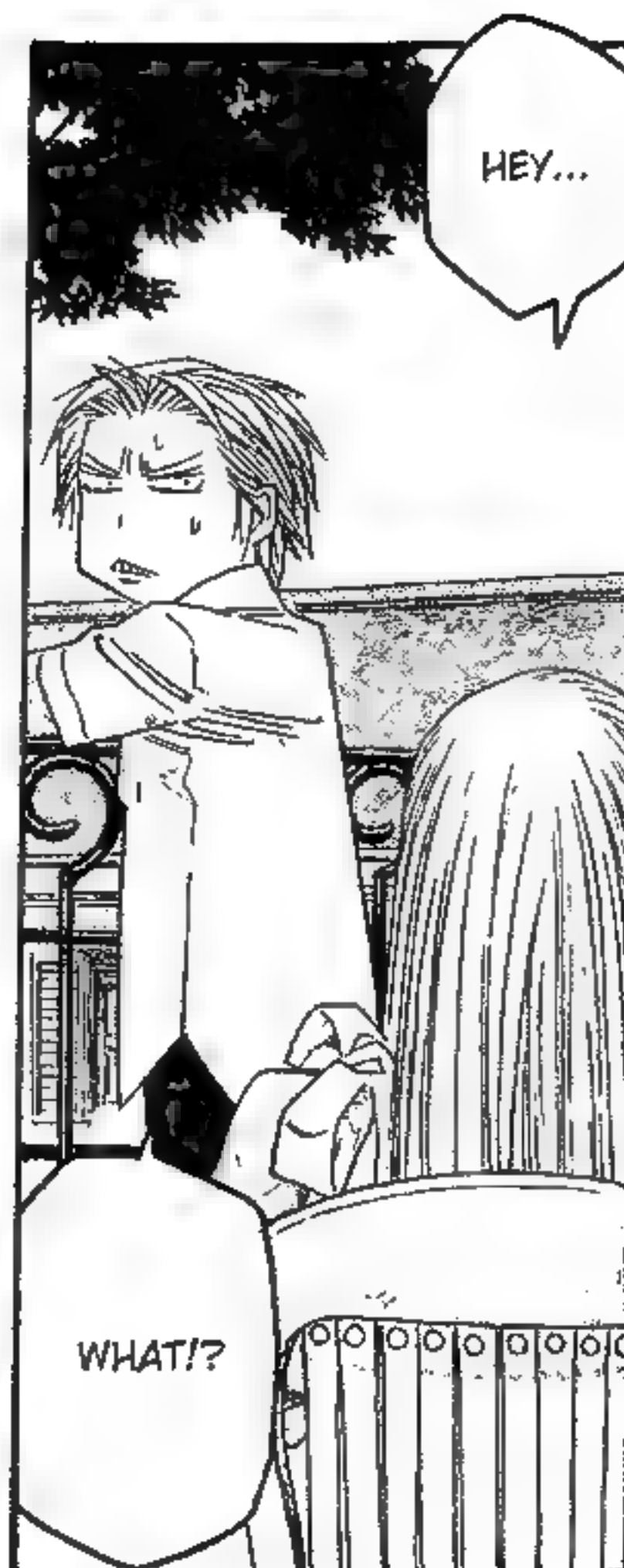
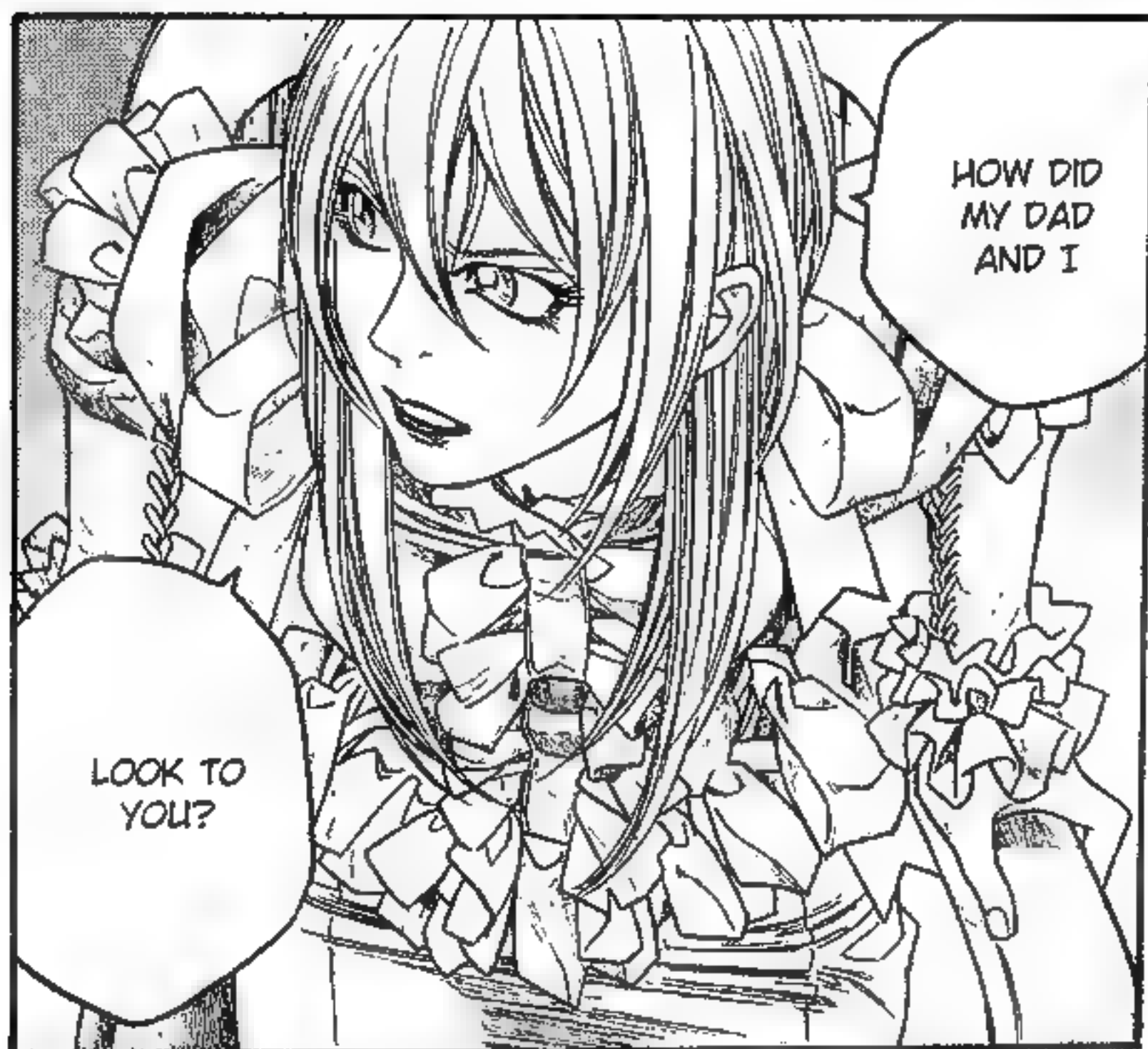
Latin Quarter  
This is an area in Paris that's essentially a student town.



Keizou Itsuki  
He's a professor at a certain agricultural university. He likes to talk a lot even when disembodied.









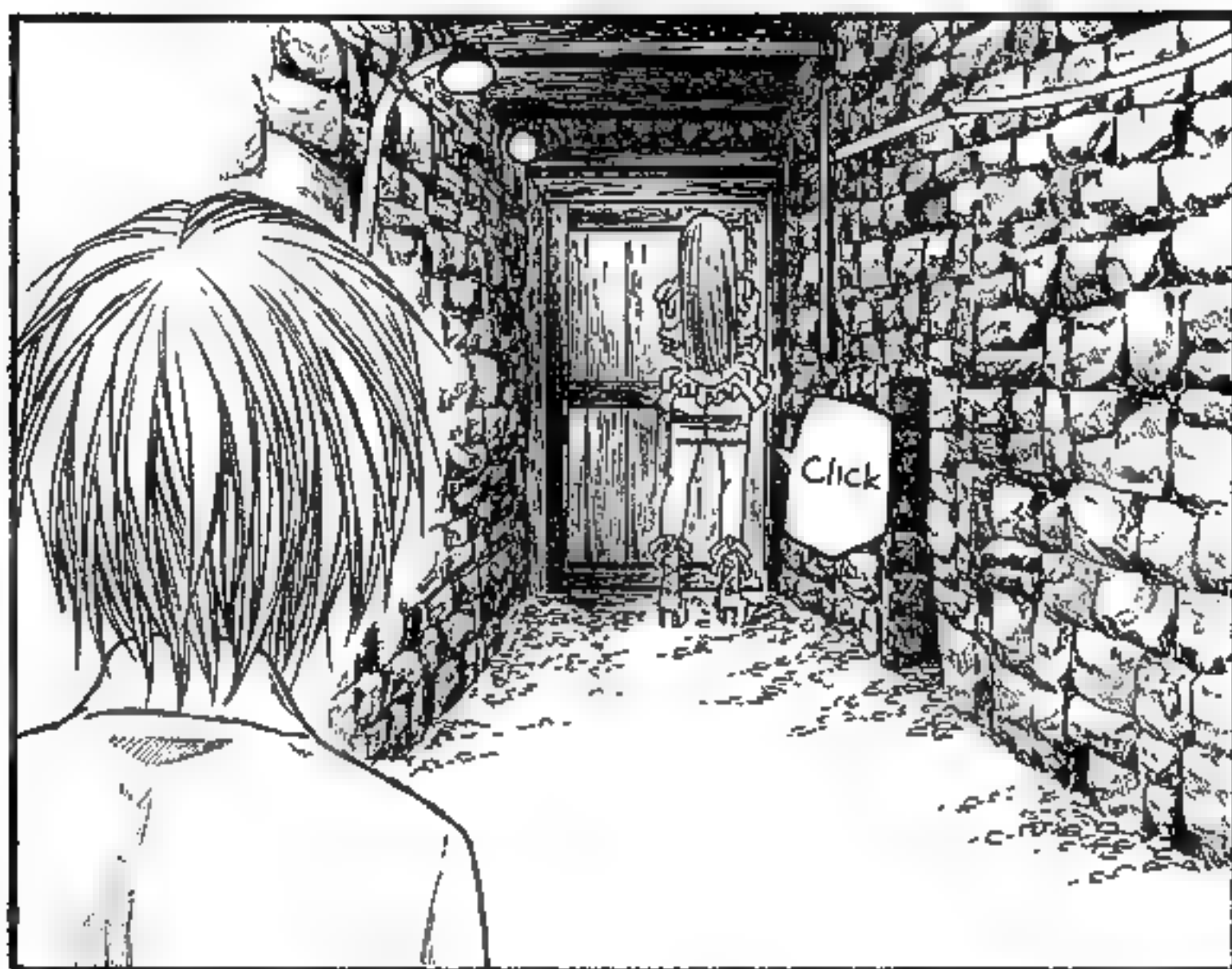
COME ON.

I'M FINE WITH SHOWING YOU THE CAVE.

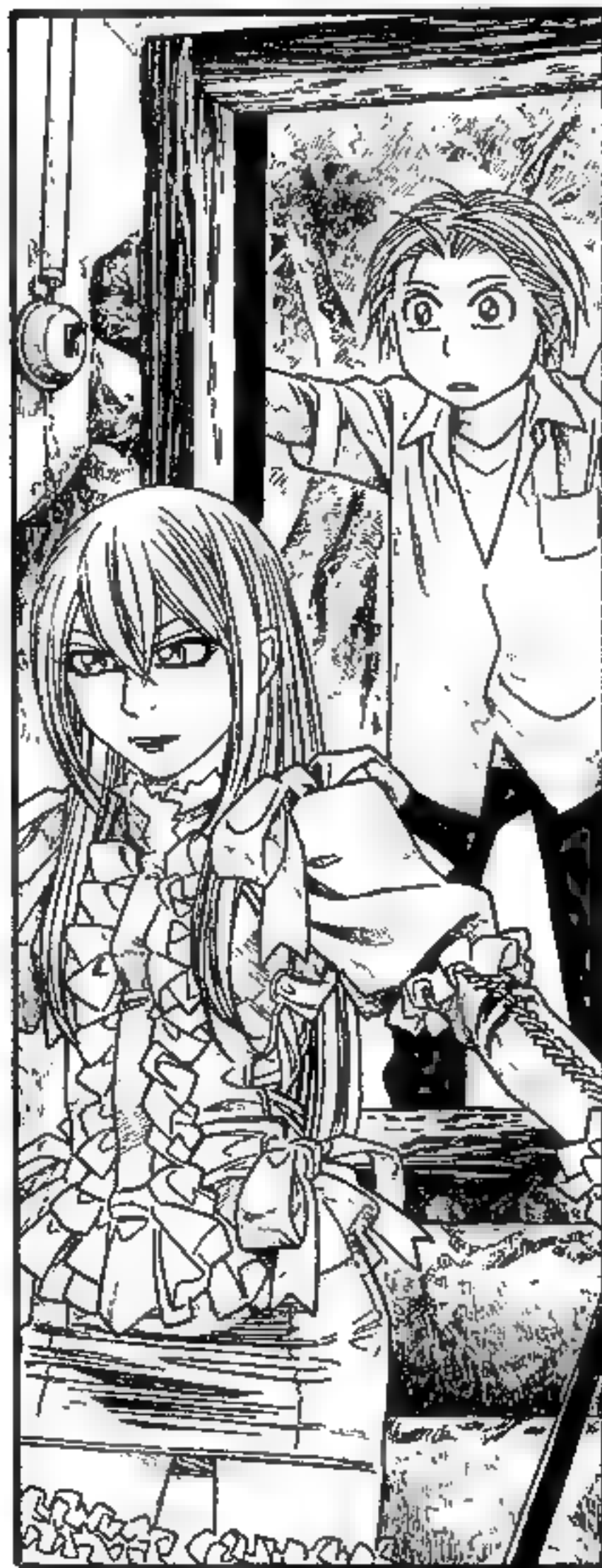


IT'S NOT BAD.

IT'S JUST NOT THAT GOOD.



Click







CAVE...?  
YOU MEANT  
A WINE  
CELLAR?

WOW...  
THERE'S  
BLUE MOLD  
ALL OVER  
THE PLACE.



THE WALLS  
ARE COVERED  
IN A THICK  
COVERING OF  
YEAST AND  
BLUE MOLD.

THE MOLD IN THE  
CAVE SERVES  
AS A BED FOR  
THE WINE.  
IT GENTLY WRAPS  
AROUND IT AND  
AGES IT IN THE  
BEST POSSIBLE  
CONDITIONS.

MARKE!





*P. chrysogenum*  
This is blue mold



*L. brevis*  
This is a lactic acid bacterium.



*L. hilgardii*  
This is a lactic acid bacterium.



*L. plantarum*  
This is a lactic acid bacterium.



*O. oeni*  
This is a lactic acid bacterium



*P. pentosaceus*  
This is a lactic acid bacterium.



*M. pulcherrima*  
This is yeast.



*Z. bailii*  
This is yeast.



*T. delbrueckii*  
This is yeast.



*P. anomala*  
This is yeast





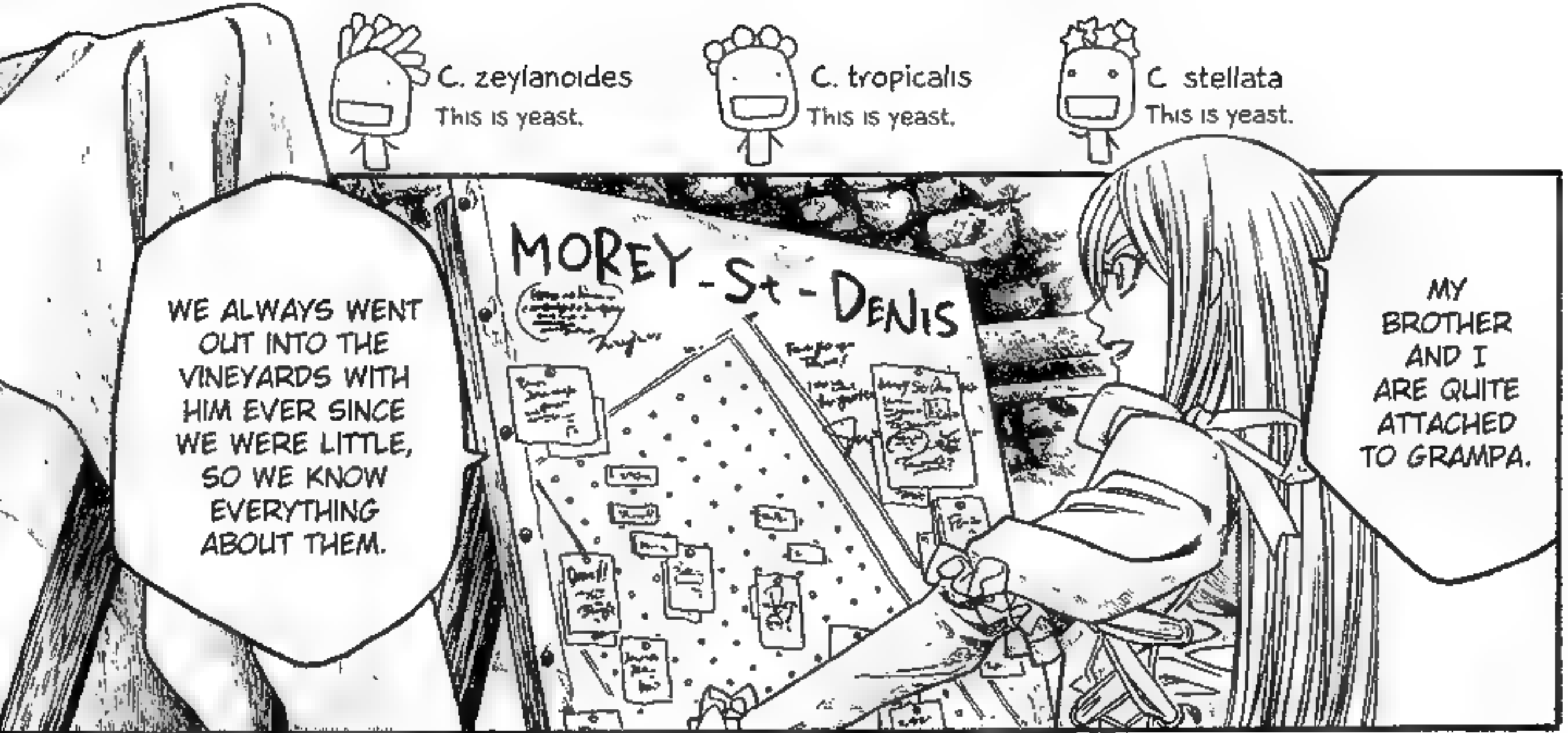
*C. zeylanoides*  
This is yeast.



*C. tropicalis*  
This is yeast.

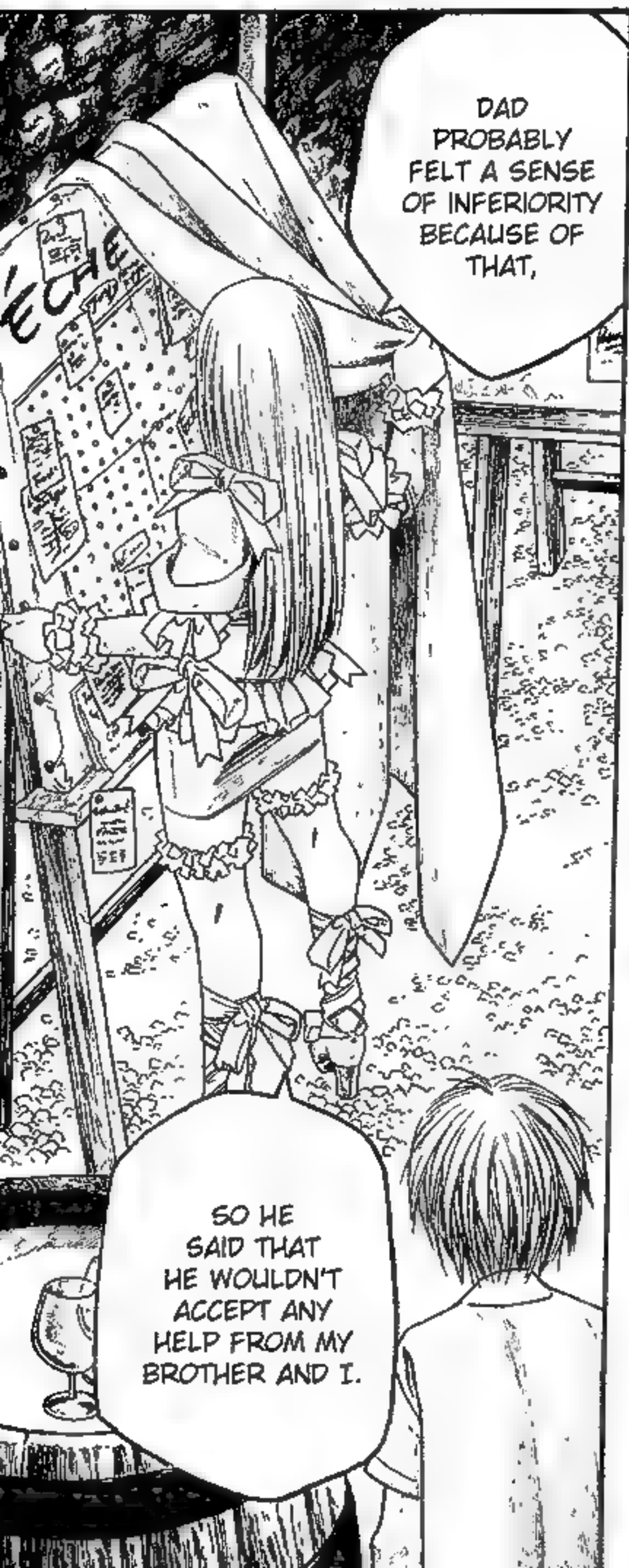


*C. stellata*  
This is yeast.



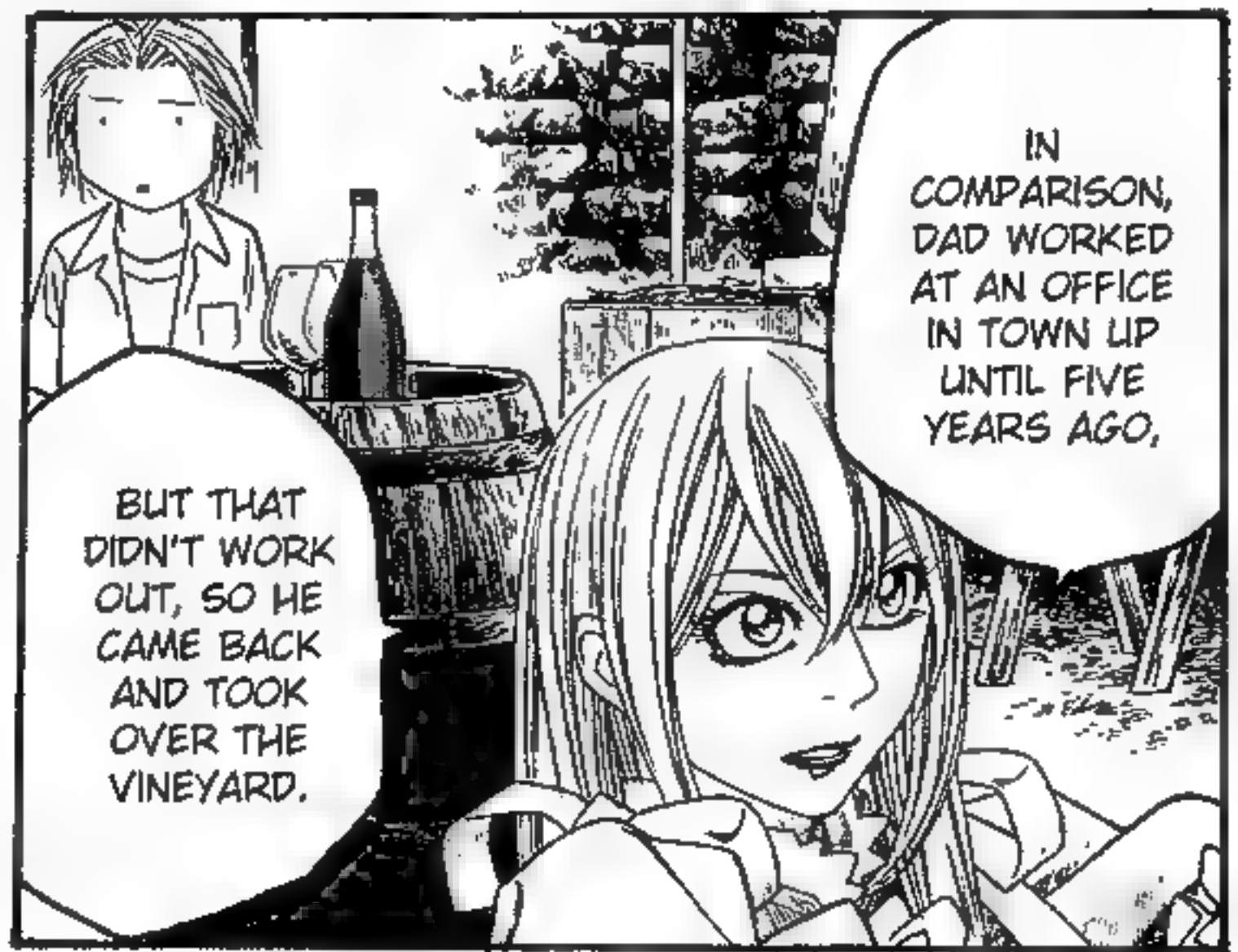
WE ALWAYS WENT  
OUT INTO THE  
VINEYARDS WITH  
HIM EVER SINCE  
WE WERE LITTLE,  
SO WE KNOW  
EVERYTHING  
ABOUT THEM.

MY  
BROTHER  
AND I  
ARE QUITE  
ATTACHED  
TO GRAMPA.



DAD  
PROBABLY  
FELT A SENSE  
OF INFERIORITY  
BECAUSE OF  
THAT,

SO HE  
SAID THAT  
HE WOULDN'T  
ACCEPT ANY  
HELP FROM MY  
BROTHER AND I.



BUT THAT  
DIDN'T WORK  
OUT, SO HE  
CAME BACK  
AND TOOK  
OVER THE  
VINEYARD.

IN  
COMPARISON,  
DAD WORKED  
AT AN OFFICE  
IN TOWN UP  
UNTIL FIVE  
YEARS AGO,



HAD HIGH  
EXPECTATIONS  
FOR ME AND  
MY BROTHER  
SINCE WE HAD  
ALWAYS BEEN  
INVOLVED WITH  
THE VINEYARDS  
HERE.

BUT ALL  
OF THE  
VILLAGERS  
AND THE  
BUYERS



*P. guilliermondii*  
This is yeast.

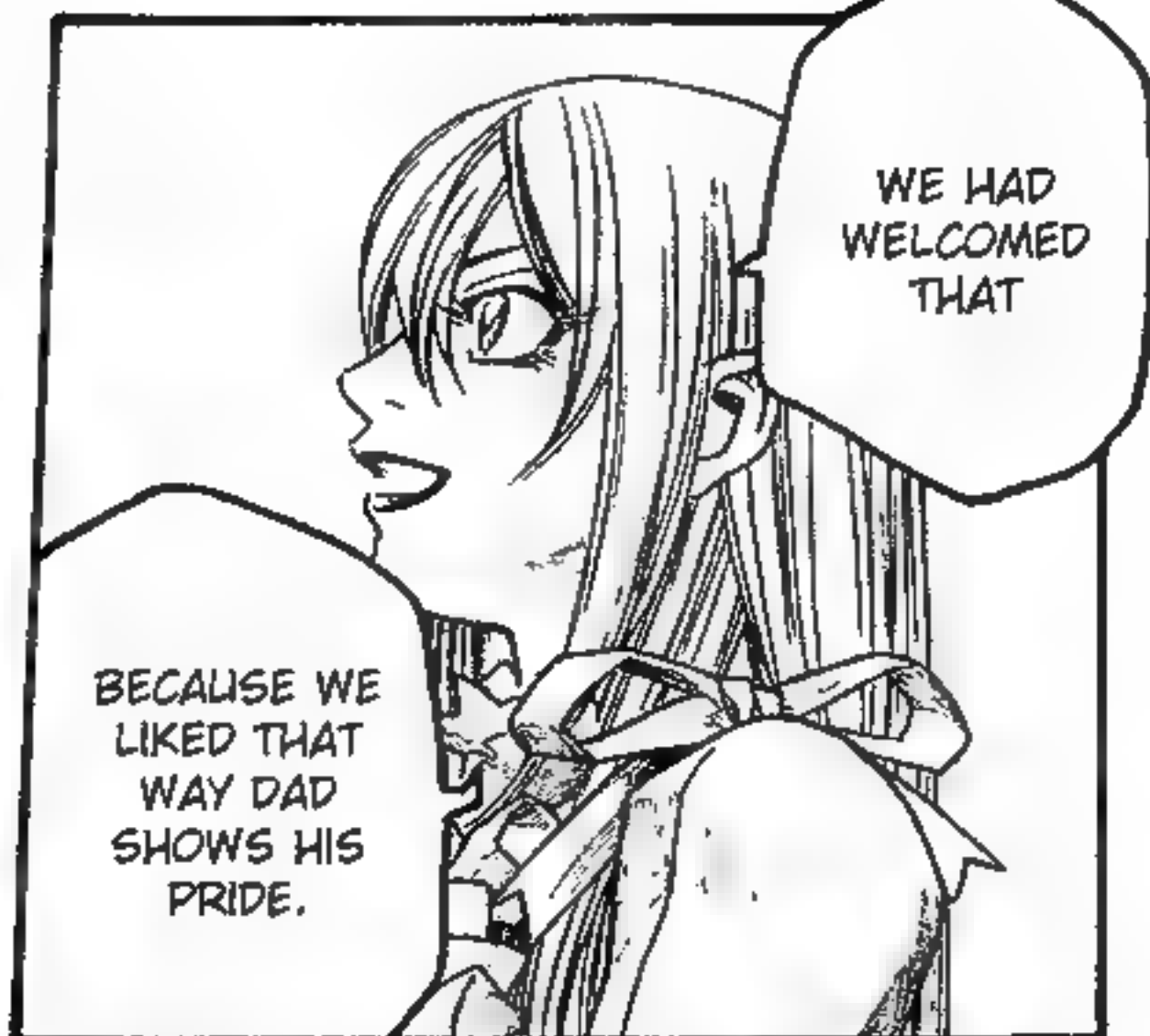


*S. pombe*  
This is yeast.



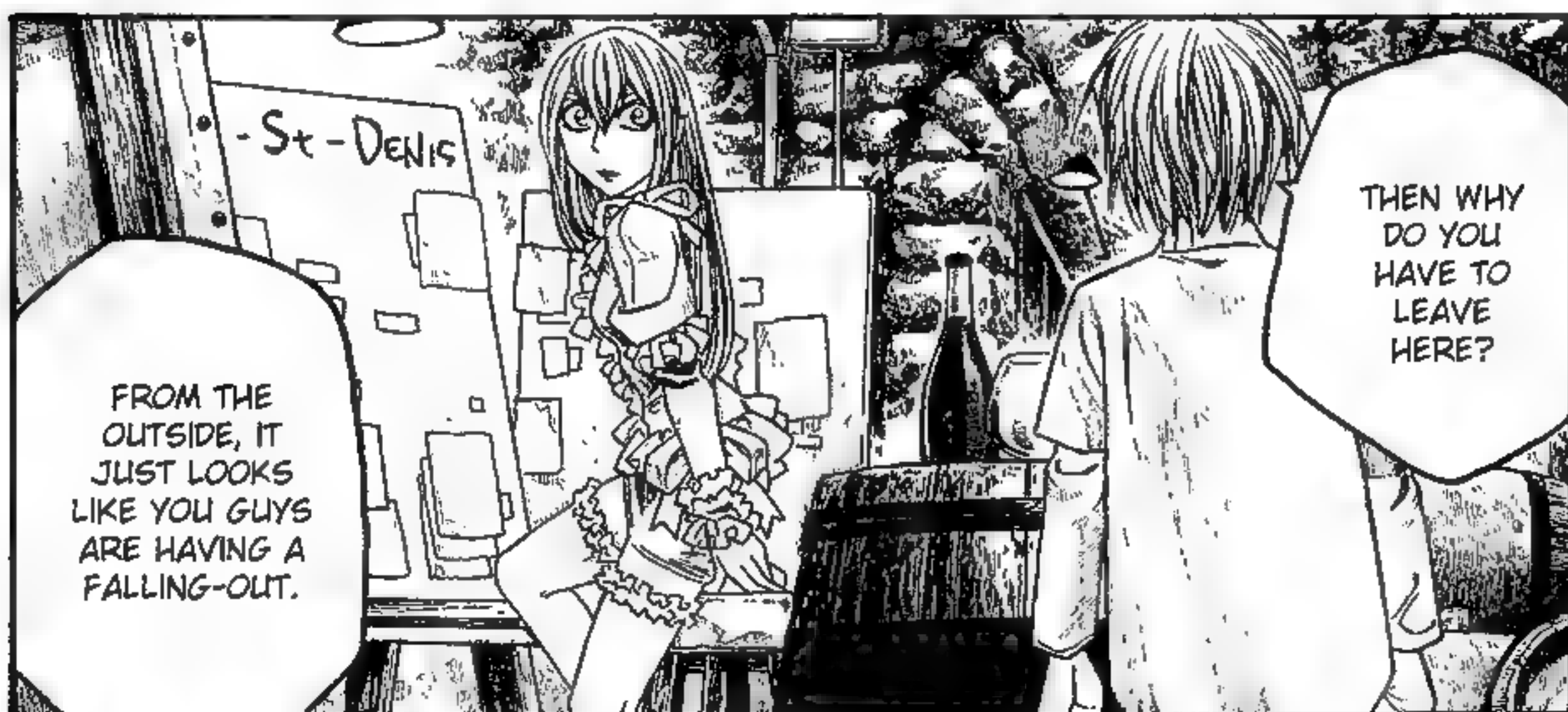
BUT

I STILL  
DON'T  
GET IT.



WE HAD  
WELCOMED  
THAT

BECAUSE WE  
LIKED THAT  
WAY DAD  
SHOWS HIS  
PRIDE.



FROM THE  
OUTSIDE, IT  
JUST LOOKS  
LIKE YOU GUYS  
ARE HAVING A  
FALLING-OUT.

THEN WHY  
DO YOU  
HAVE TO  
LEAVE  
HERE?



BUT IF  
YOU KNOW  
THIS MUCH  
ABOUT ALL  
OF THOSE  
TREES,

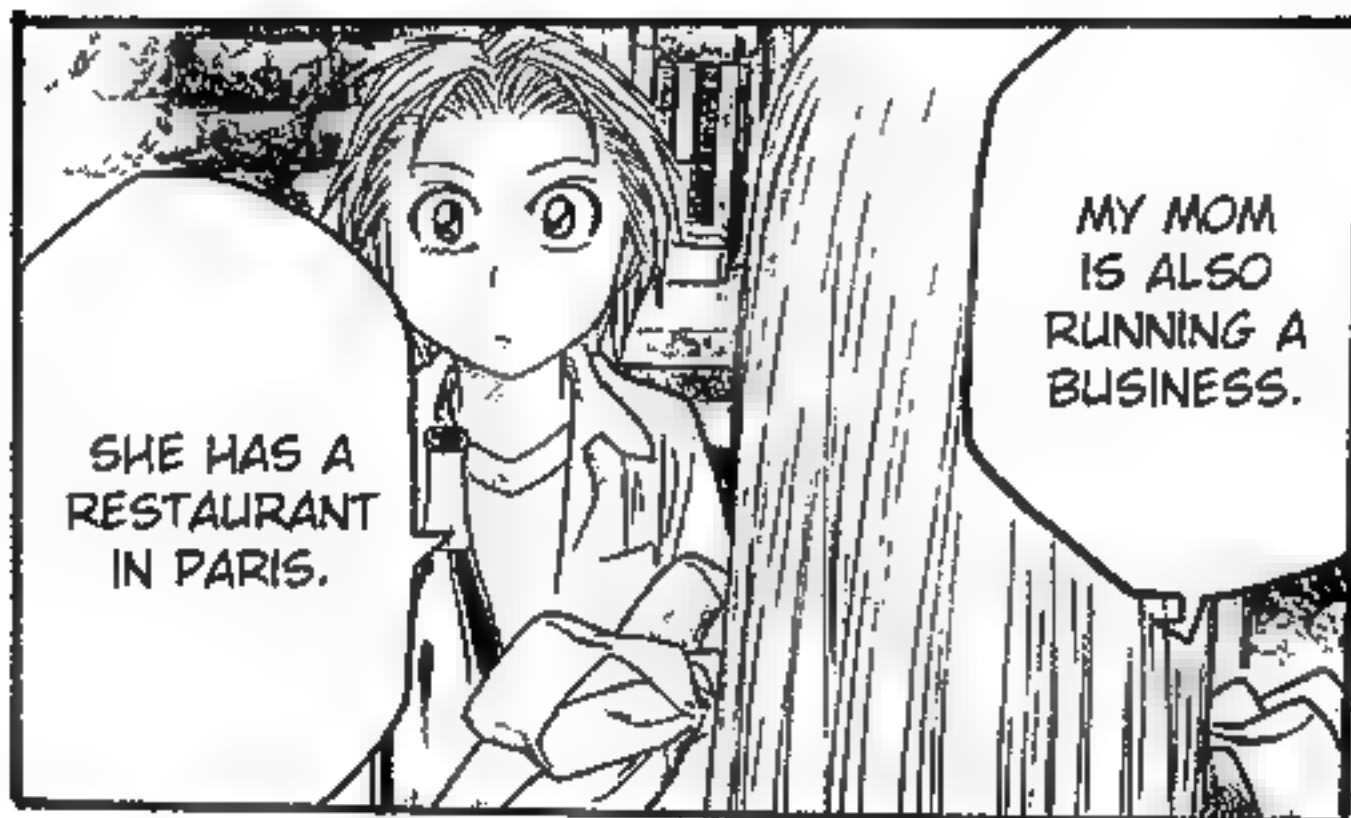
THEN I THINK  
THAT WOULD  
BE A BIG HELP  
TO YOUR DAD.



I HAD  
THOUGHT  
ABOUT  
LEAVING  
FOR MY  
DAD'S  
SAKE,

BUT THAT  
WAS JUST AT  
THE START.  
RIGHT NOW,  
I REALLY DO  
WANT TO SEE  
THE OUTSIDE  
WORLD.





SHE HAS A  
RESTAURANT  
IN PARIS.

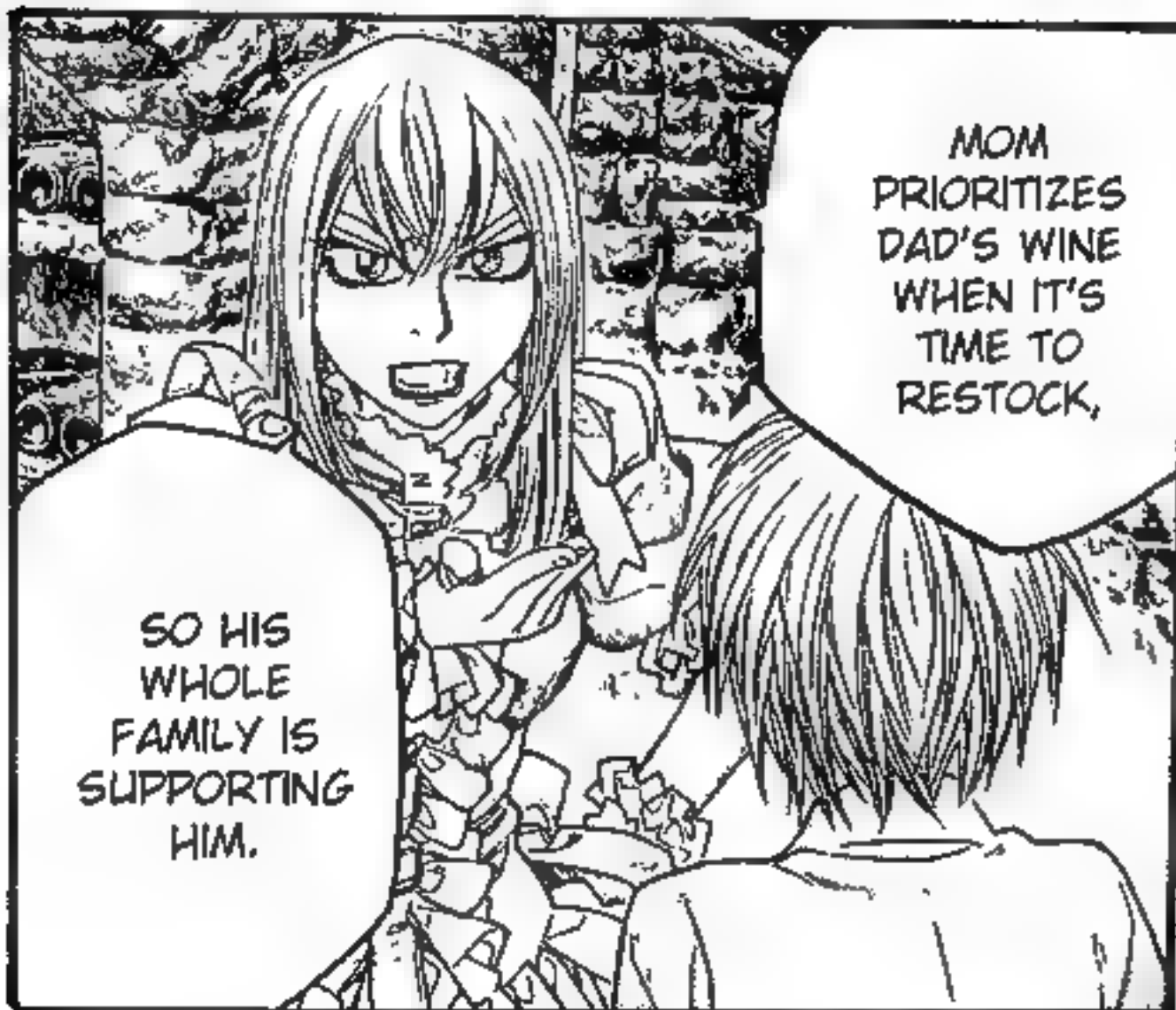
MY MOM  
IS ALSO  
RUNNING A  
BUSINESS.



DAD REALIZED  
THAT HE  
SHOULD BE  
GRAMPA'S  
LEGITIMATE  
SUCCESSOR,

SO IT  
STANDS  
TO REASON  
THAT WE AS  
HIS FAMILY  
SUPPORT  
THAT  
DECISION.

Creak



SO HIS  
WHOLE  
FAMILY IS  
SUPPORTING  
HIM.

MOM  
PRIORITIZES  
DAD'S WINE  
WHEN IT'S  
TIME TO  
RESTOCK,



I KNOW, BUT  
WHAT'S THIS  
NAGGING  
FEELING...?

HMM...





I THINK YOU SHOULD JUST HELP OUT YOUR DAD,

BUT IF YOU DO, THEN I GUESS THE VILLAGERS WOULD SEE YOUR DAD AS NOT BEING ABLE TO DO IT WITHOUT YOU...



AT THE VERY LEAST, THE MICROBES IN THE WINERY WERE ASKING FOR HELP...



AWW MAN...



*C. valida*  
This is yeast.



*L. casei*  
This is a lactic acid bacterium.



*C. famata*  
This is yeast



*L. fructivorans*  
This is a lactic acid bacterium.



*C. diversa*  
This is yeast.



*S. ludwigii*  
This is yeast.



*K. africana*  
This is yeast.



↑ This is a true story.



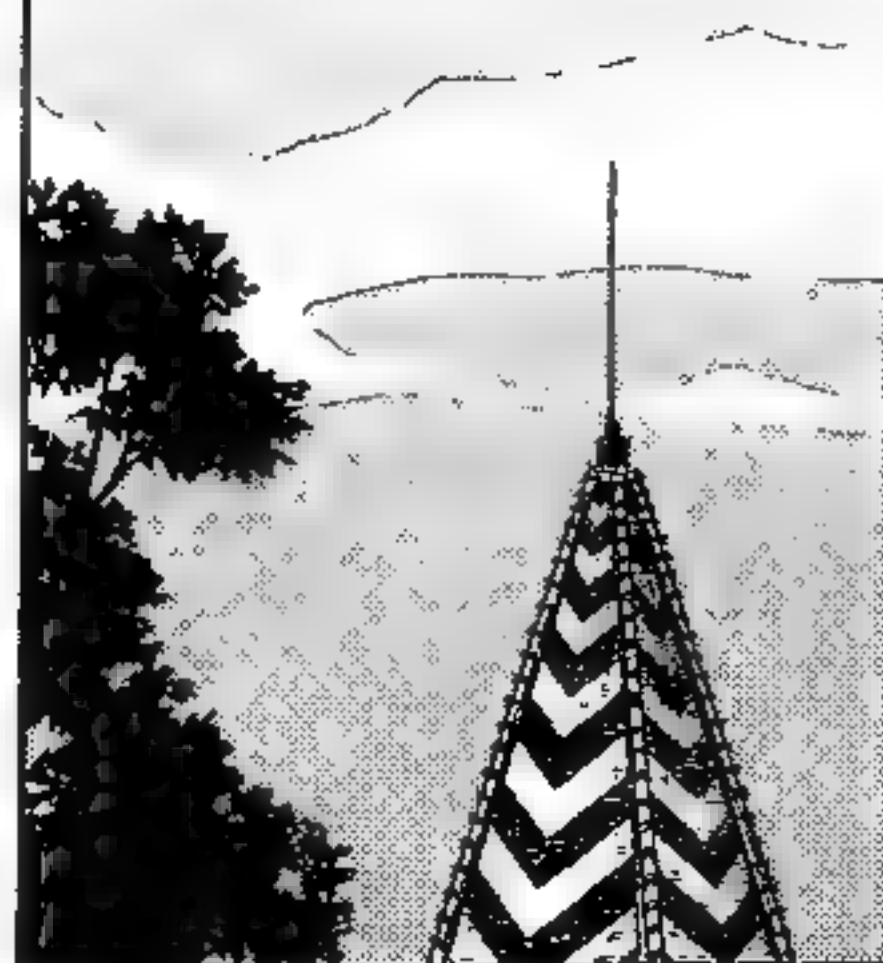
Kaoru M'sato

He's a second-year at a certain agricultural university. Why did he have two of these sweatshirts? Was one a souvenir?



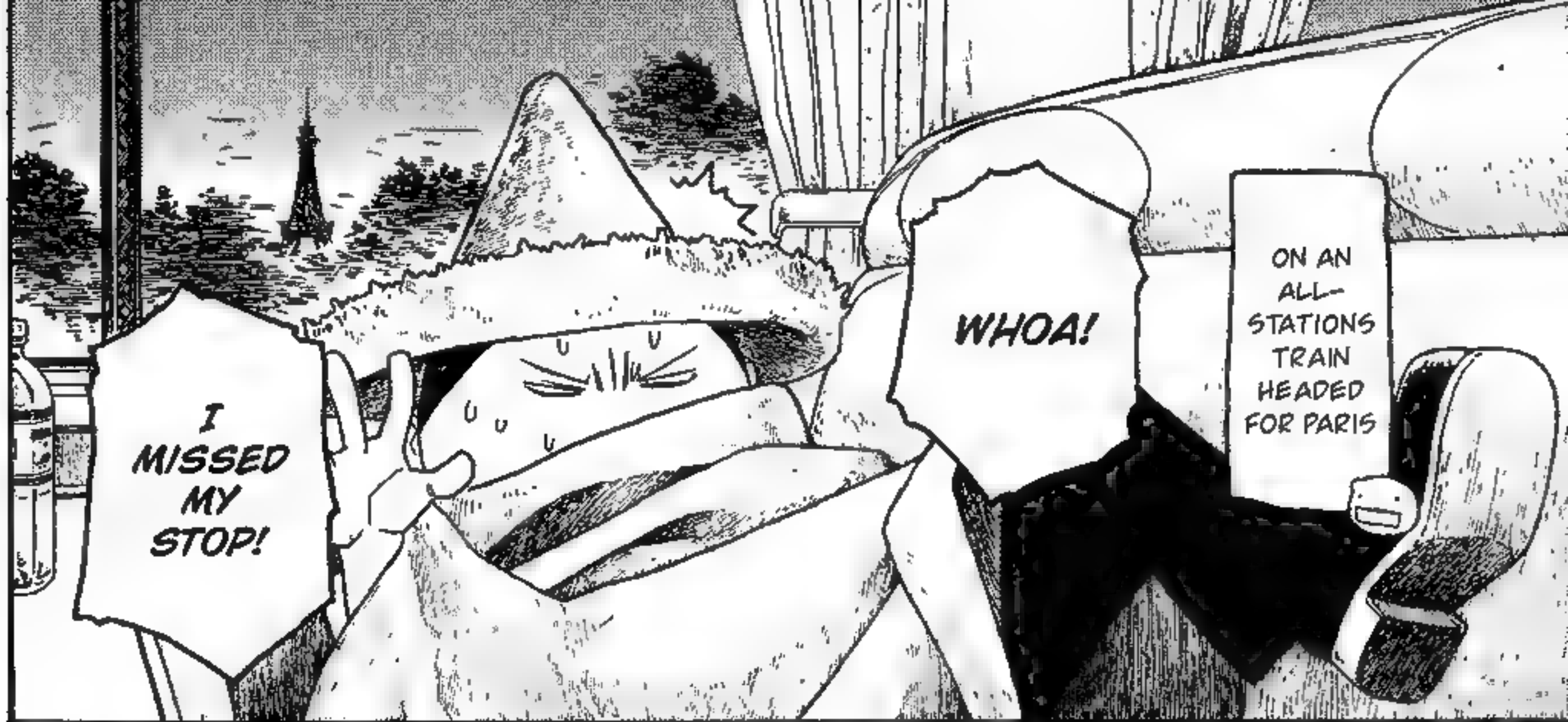
Haruka Hasegawa

She's a graduate student at a certain agricultural university. She's still holding his hand.



YEAH... IT'S BEEN A WHILE SINCE WE SPLIT UP WITH KAWAHAMA, SO THEY MIGHT ALREADY BE HEADED THIS WAY.

FINE THEN... LET'S JUST START WALKING TOWARDS MARIE-SAN'S PLACE.



Takuma Kawahama ↑

He's a second-year at a certain agricultural university. Instead of just being a returnee, he's basically a full-blown Mexican.



← From the right Kei Yuuki

He's a first-year. Is he taking a break from school? He's nicknamed the "black goth" Hiyoshi (second)

He's the second manager of the Hiyoshi liquor store. The first is nicknamed the "germ monster"

From the left Aya Hirooka

She's in the same class as Mutou. She's in the Cheerleading Club. She works as a bartender. Aoi Mutou: She's the only student taking the Itsuki lab seminar. She used to be in the UFO Club. She doesn't have a boyfriend. Hazuki Oikawa: She's a first-year. She doesn't know about Sawaki's ability.



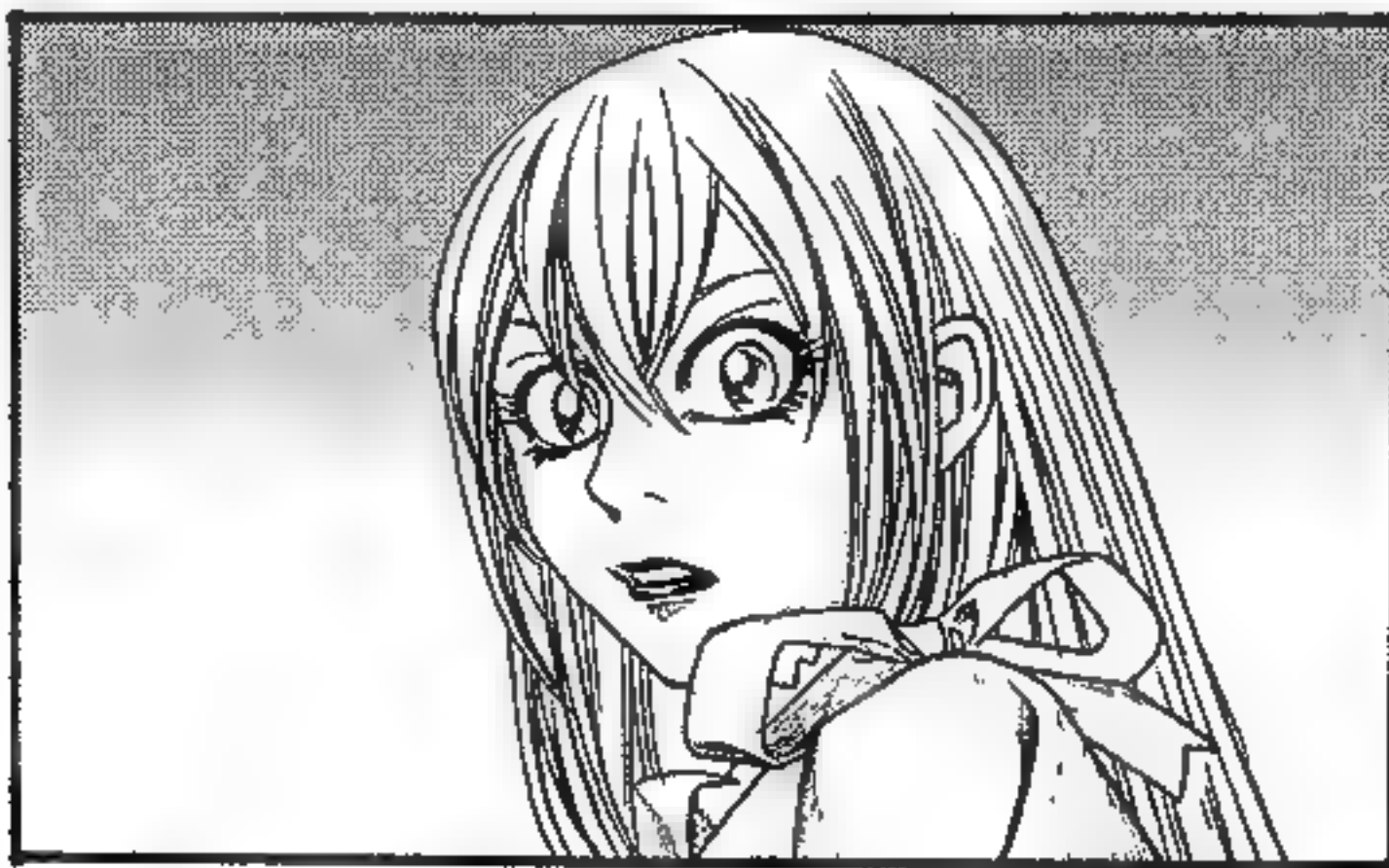
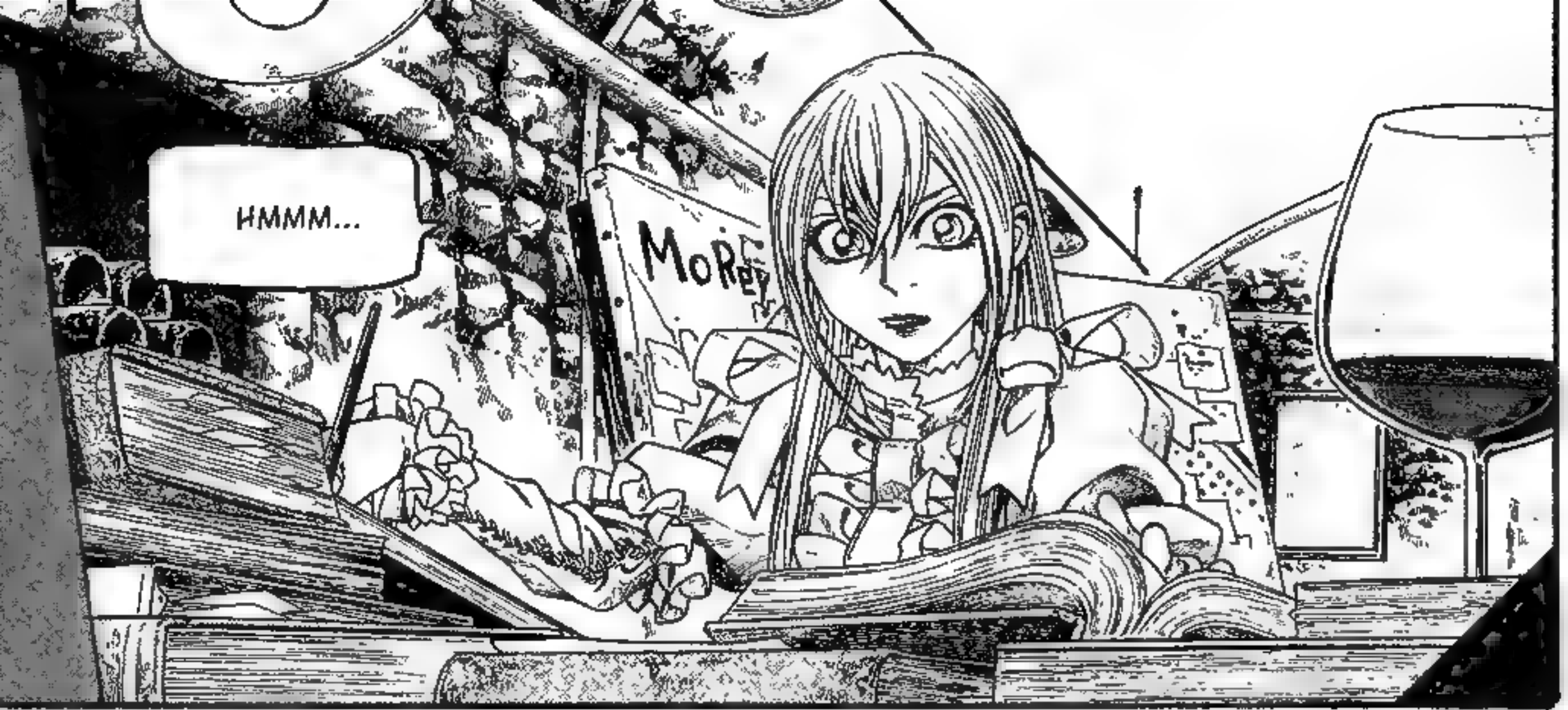




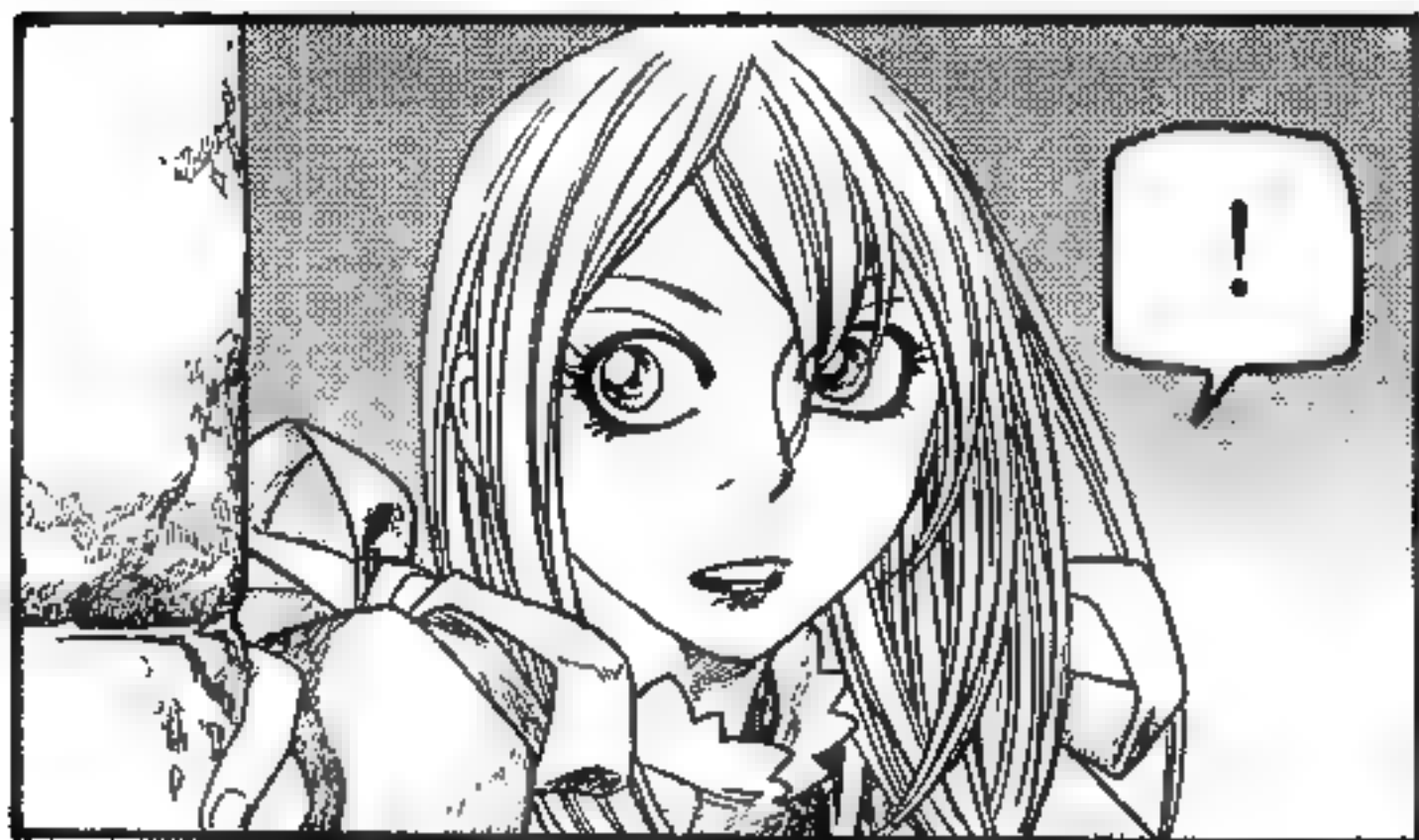
Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)







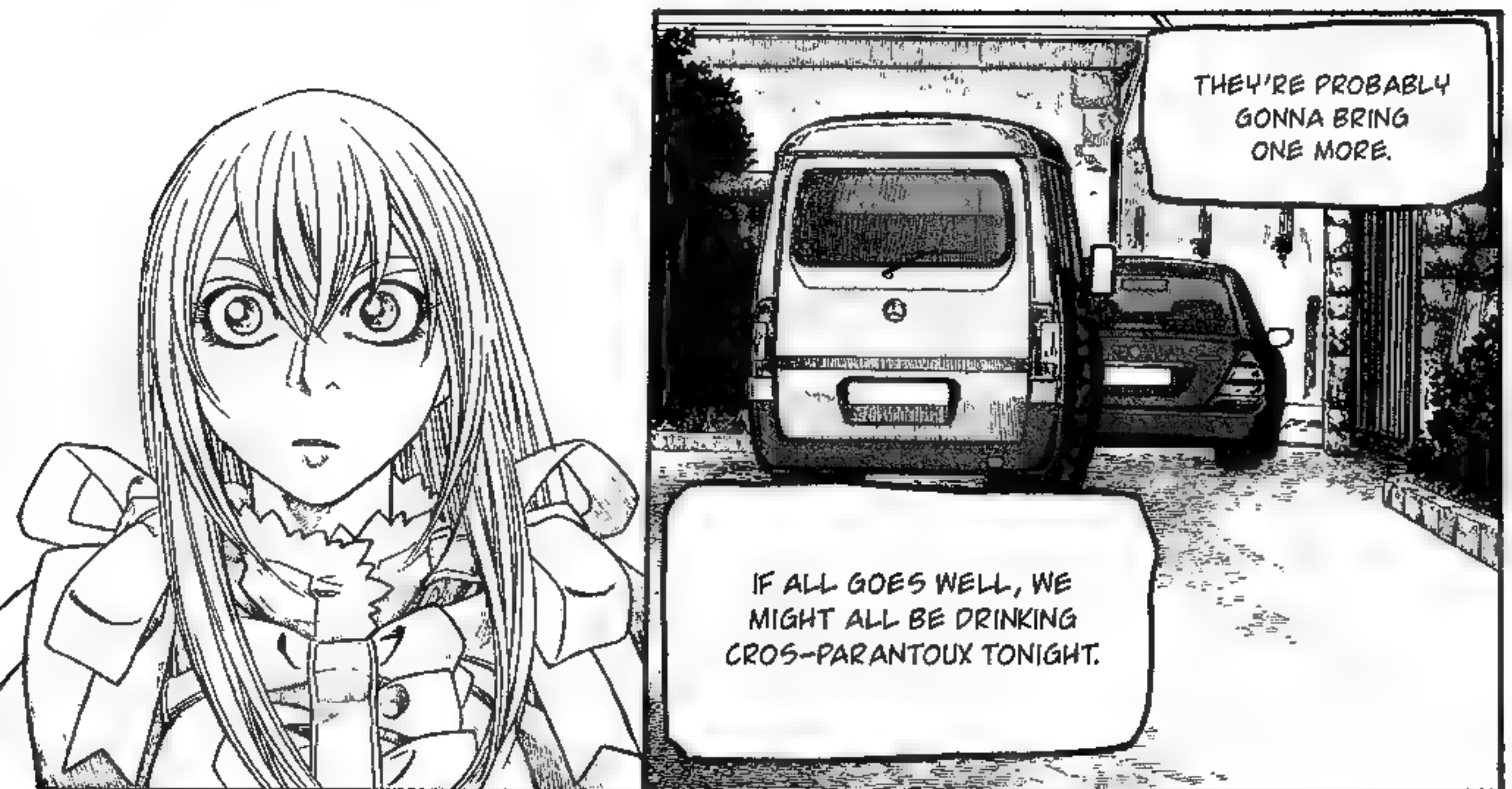
Tadayasu  
Sawaki  
He's  
the man  
character.  
He can also  
hear what  
French  
microbes  
say, but  
please  
don't worry  
about what  
language  
they're  
speaking.



Marie  
I've been  
asked  
whether  
her hair is  
blonde or  
silvery,  
but it's  
apparently  
closer to  
silver



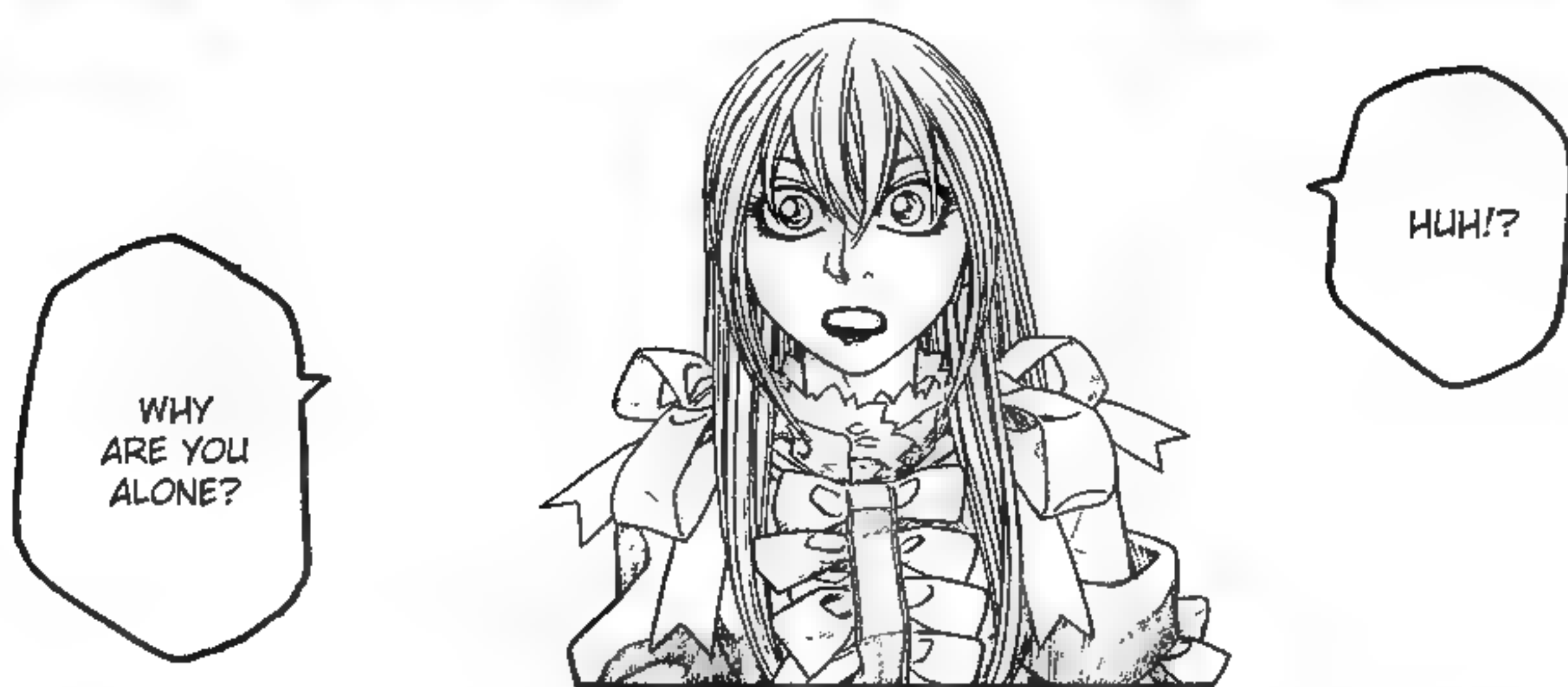




#### Cros-Parantoux

As explained in chapter 63, at any rate, this is an expensive wine.





Takuma  
Kawahama  
He came  
back from  
Paris.  
He must  
be low on  
money  
again.



THERE  
AREN'T ANY  
STREET LIGHTS  
OUT HERE!  
NOW THAT  
IT'S NIGHT,  
I CAN'T SEE  
THE ROAD!

WHAT IS THAT  
PSEUDO-MEXICAN  
DOING!?

CH. 68:  
ON THE ROUTE DES GRANDS CRUS







Kaoru  
M'sato

In the anime,  
he wears a  
sweatshirt  
with raglan  
sleeves



YOU  
MEAN  
DECIDING

WHO  
YOU'RE  
GONNA  
MARRY?



BUT EVEN  
SO...

I WOULDN'T  
PUT IT PAST  
HIM AND MY  
DAD...



Haruka

Hasegawa

She's  
currently  
on the run.



EVEN SINCE I  
WAS LITTLE, I  
WOULD END UP  
WITH HIM WHEN  
MY DAD WOULD  
TAKE ME ALONG  
TO MEETINGS  
AND PARTIES.

OUR  
PARENTS  
ARE FRIENDS  
THROUGH  
WORK.

Paris

Paris



I  
WANTED  
HIM

TO CLIMB  
A TREE.

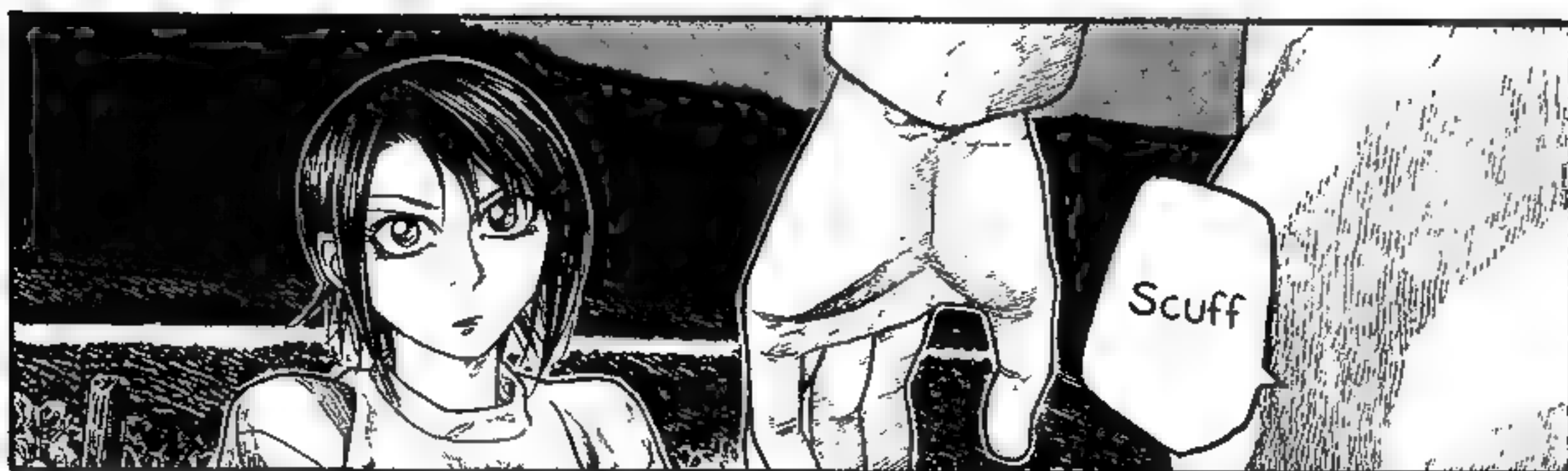
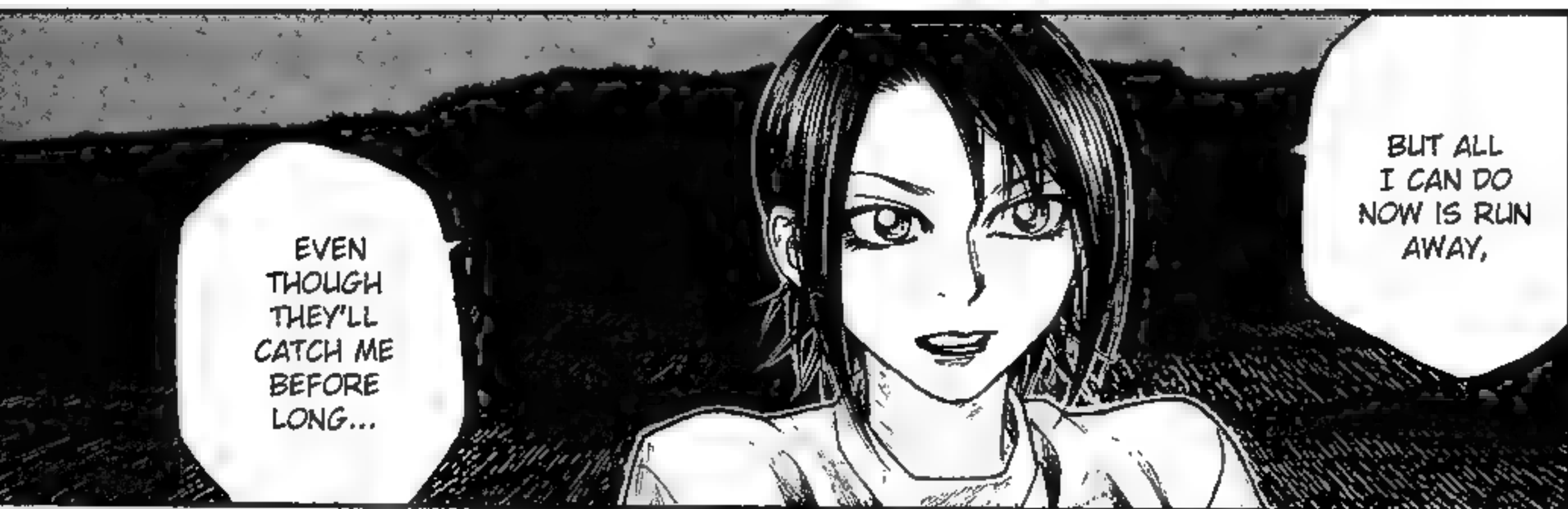


PART OF IT  
WAS BECAUSE  
THERE WASN'T  
ANYONE ELSE  
CLOSE TO  
MY AGE,

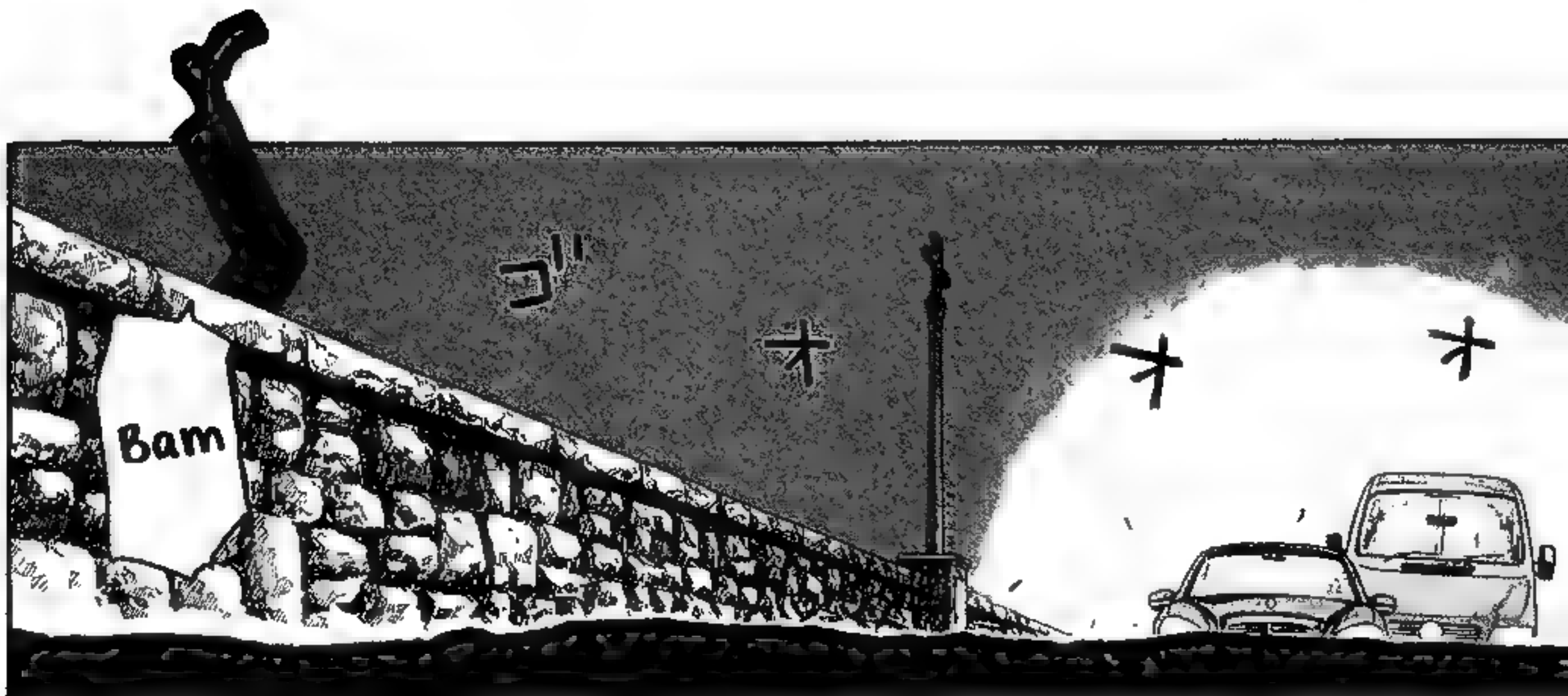
BUT HE HAD  
PROBABLY FELT  
THAT IT WAS  
HIS DUTY TO  
PROTECT ME.



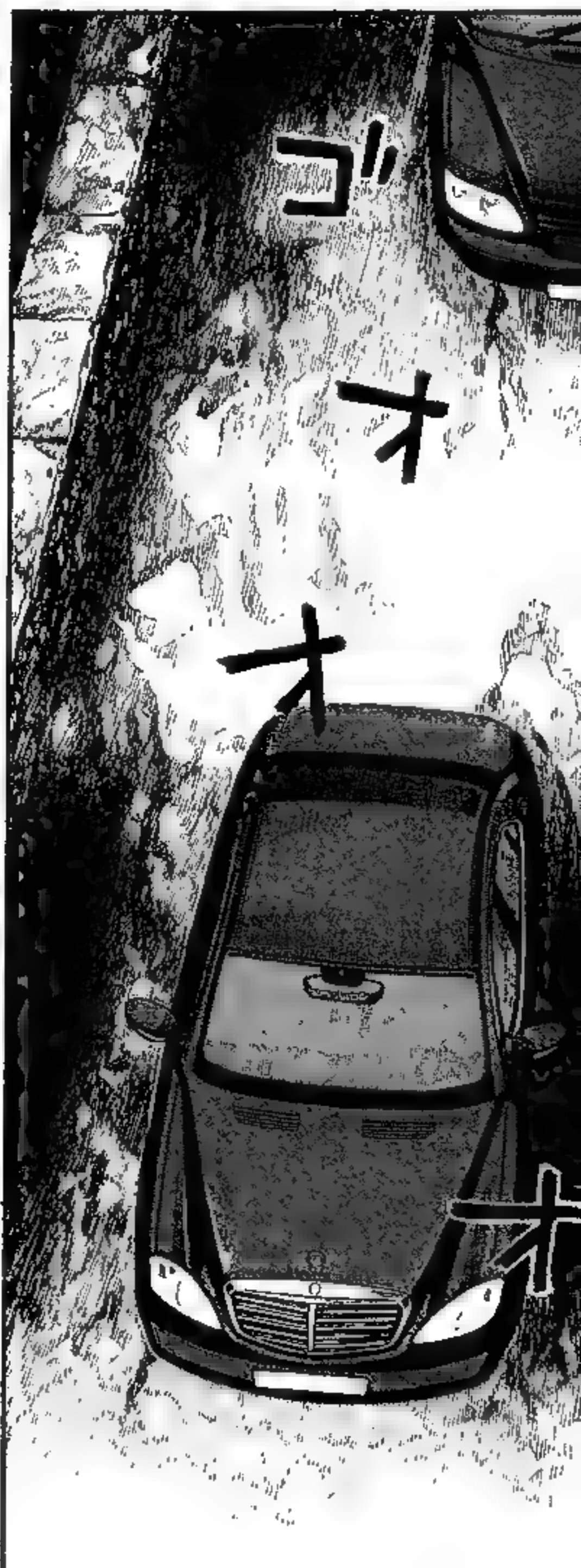








↓ Ryuuta









The Summer Triangle  
This is formed by the stars Vega in Lyra, Altair in Aquila and Cygnus in Deneb  
The Winter Triangle is formed by the stars Procyon in Canis Minor, Sirius in Canis Major and Betelgeuse in Orion.

ISN'T THERE ALSO ONE IN THE WINTER? WHAT CONSTELLATIONS MAKE IT UP?

AAAAH...

DO YOU KNOW ABOUT THE SUMMER TRIANGLE?

YEAH...BUT IT'S AUTUMN, SO CAN WE EVEN SEE IT?

129

YEAH...

is

128

Paris

IT'S AMAZING THAT YOU CAN SEE THIS MUCH WITH CLEAN AIR AND NO ELECTRICITY.

WOW...THIS MIGHT BE MY FIRST TIME SEEING THIS.





HEY,

Paris



DID YOU  
KNOW  
THAT THE  
NORTH STAR  
CHANGES  
POSITION?

I-IN  
THAT  
CASE,

The  
North Star  
changes  
position  
Due to the  
movement  
of the  
Earth's ax s  
(the rest  
omitted)



TO  
CHEER  
ME UP?

ARE YOU  
TRYING



THEN I DON'T  
THINK YOU'RE  
WRONG TO  
RUN AWAY,

IF YOU  
REALLY  
DON'T  
WANT TO  
DO IT,

Paris

Paris



Paris



IT'S PRETTY  
HARSH TO  
JUST GO  
MISSING  
ALL OF A  
SUDDEN.



BUT...

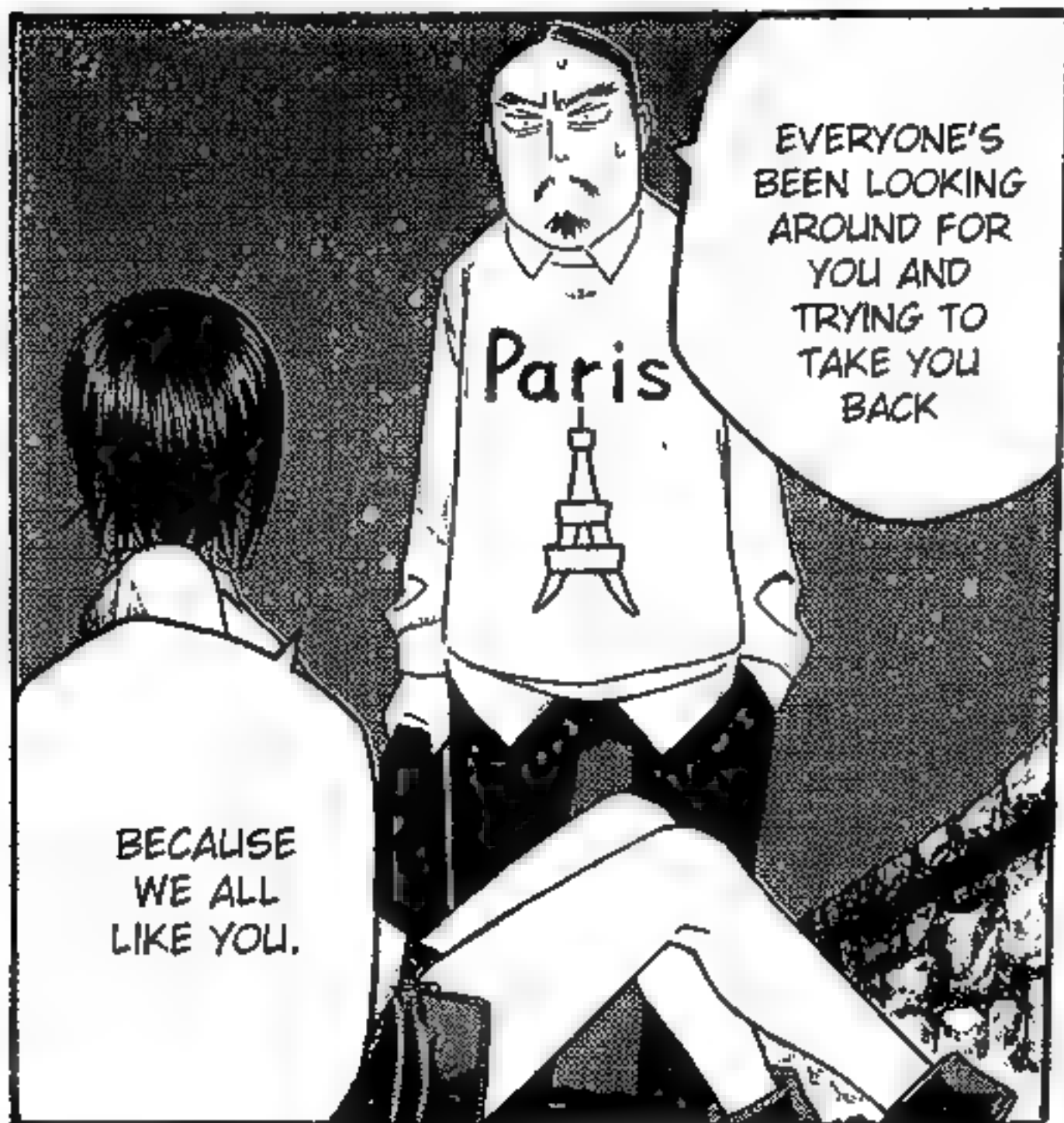


EVERYONE'S  
BEEN LOOKING  
AROUND FOR  
YOU AND  
TRYING TO  
TAKE YOU  
BACK

Paris



BECAUSE  
WE ALL  
LIKE YOU.



YOU'RE  
RIGHT.

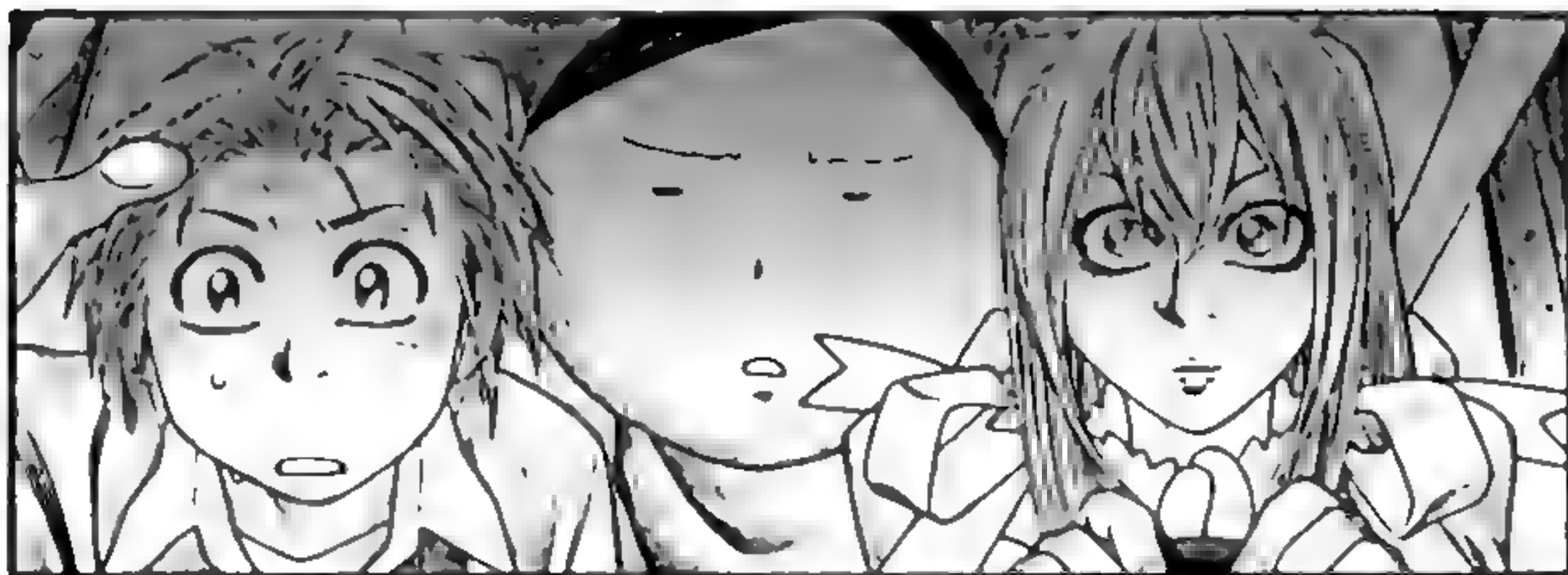


BUT WELL,  
JUST LEAVE  
EVERYTHING  
ELSE BE  
FOR NOW

AND  
COME BACK  
WITH US.

Paris





The end of the journey.



HEY, HOW  
DO YOU KNOW  
ANYTHING  
ABOUT STARS?

W-WELL,  
NO REASON.

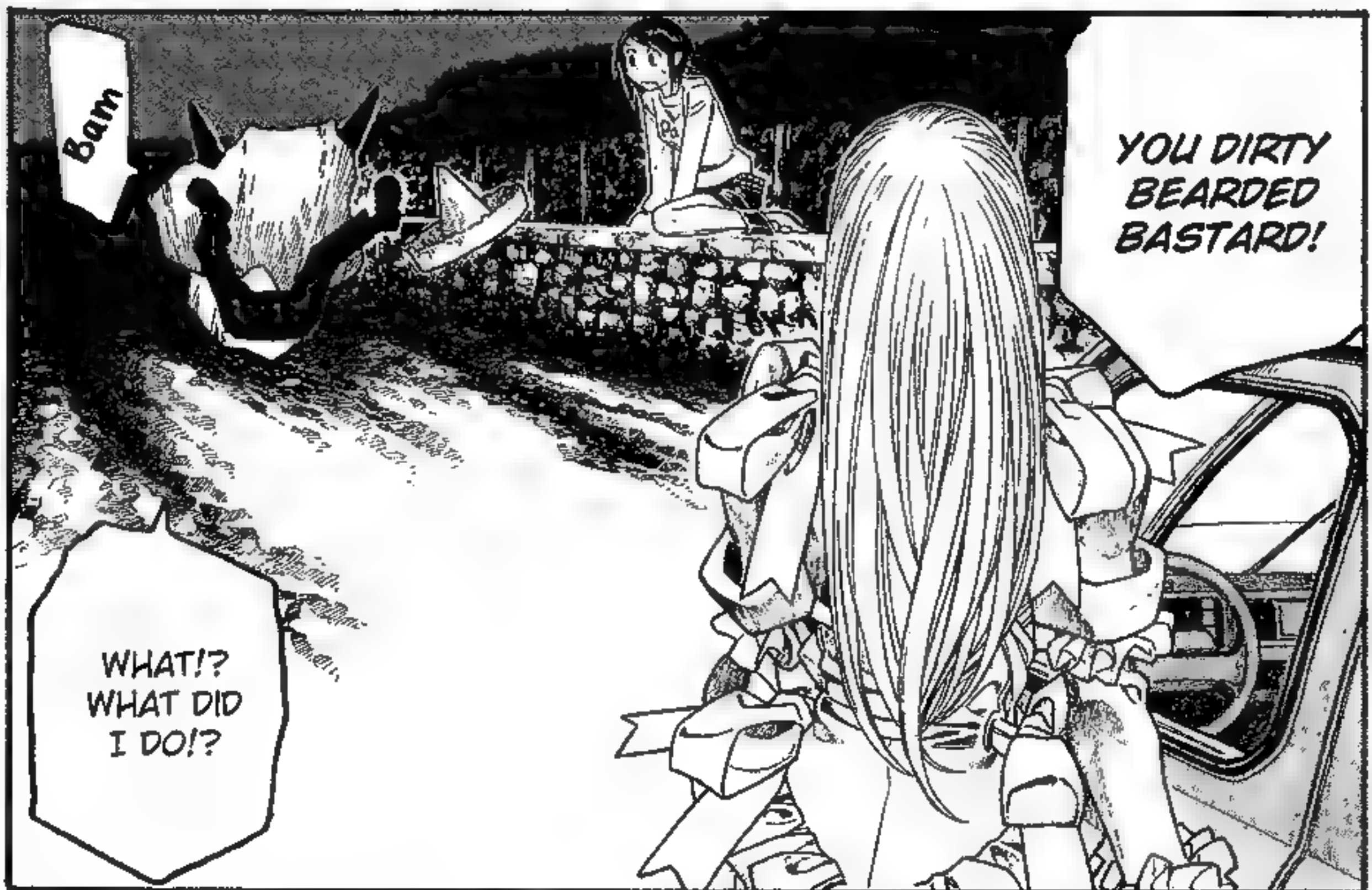




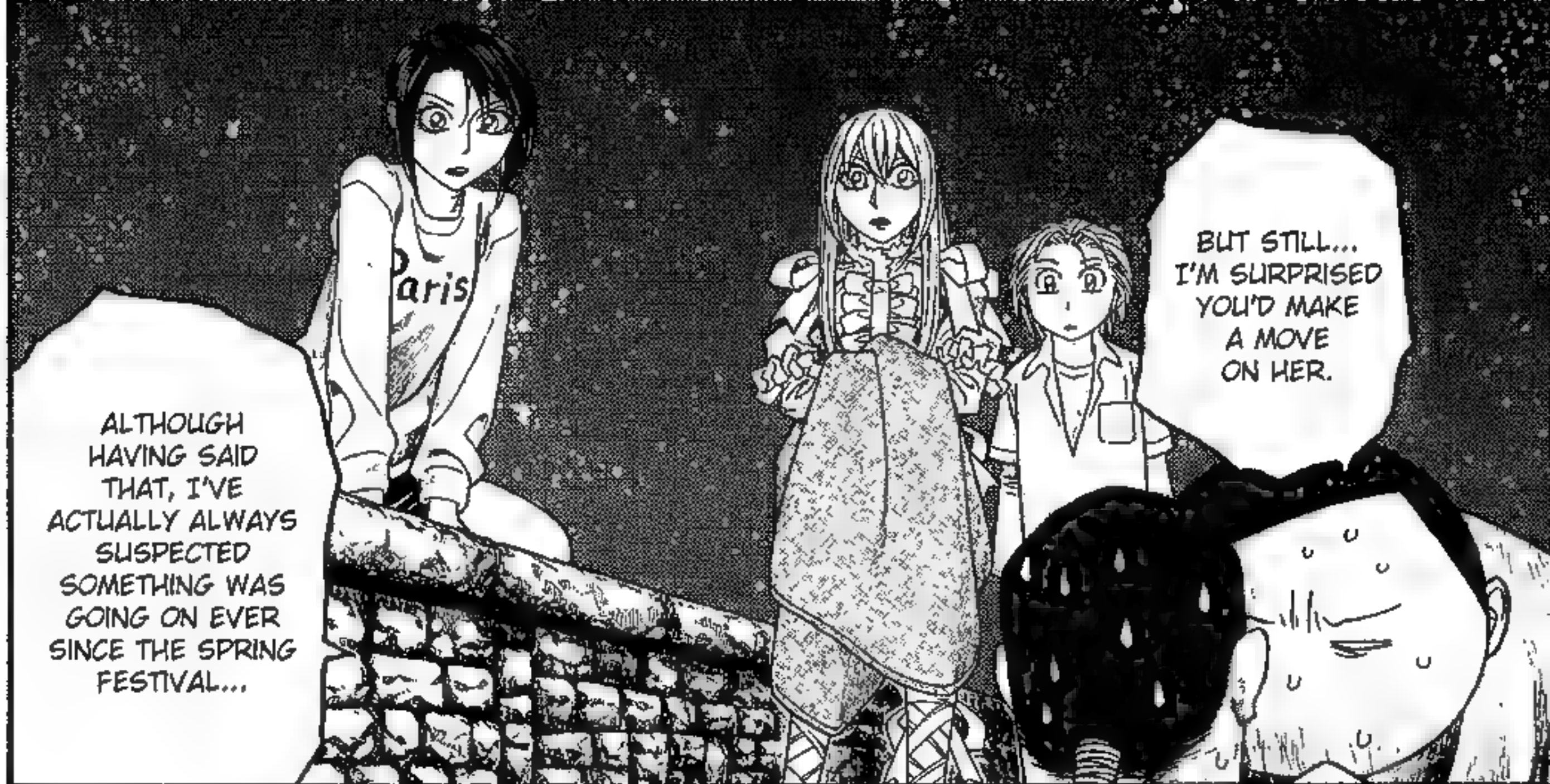
Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

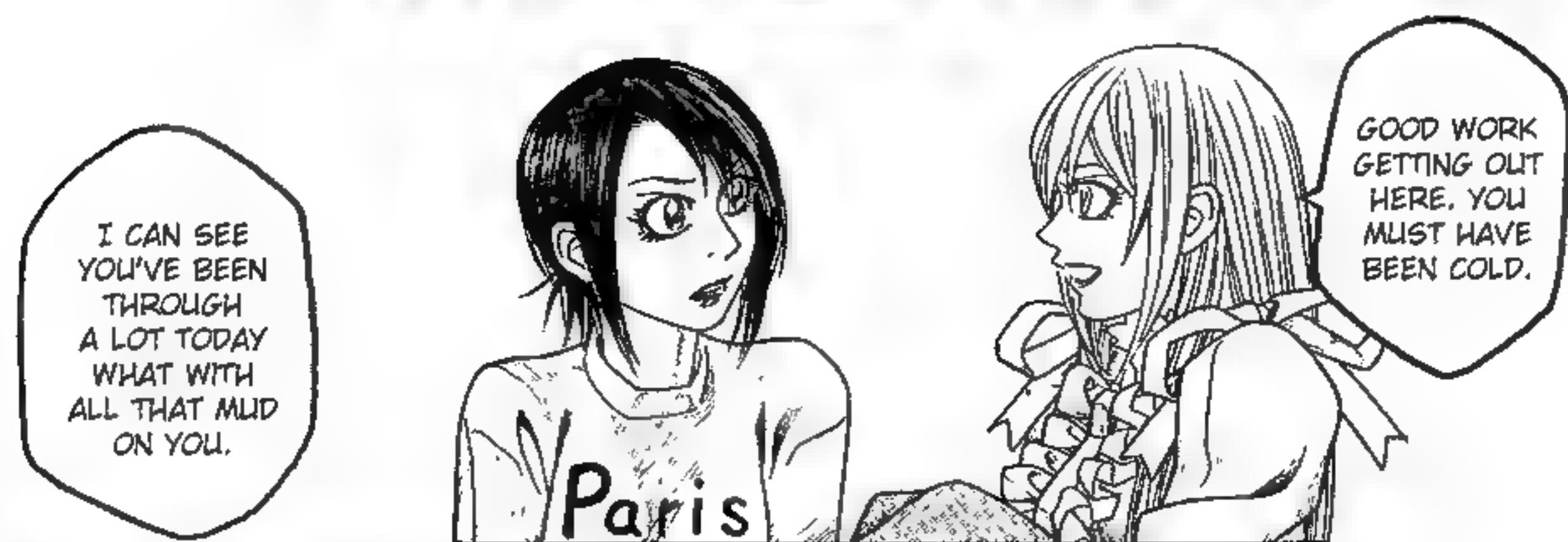






ALTHOUGH  
HAVING SAID  
THAT, I'VE  
ACTUALLY ALWAYS  
SUSPECTED  
SOMETHING WAS  
GOING ON EVER  
SINCE THE SPRING  
FESTIVAL...

BUT STILL...  
I'M SURPRISED  
YOU'D MAKE  
A MOVE  
ON HER.



I CAN SEE  
YOU'VE BEEN  
THROUGH  
A LOT TODAY  
WHAT WITH  
ALL THAT MUD  
ON YOU.

GOOD WORK  
GETTING OUT  
HERE. YOU  
MUST HAVE  
BEEN COLD.

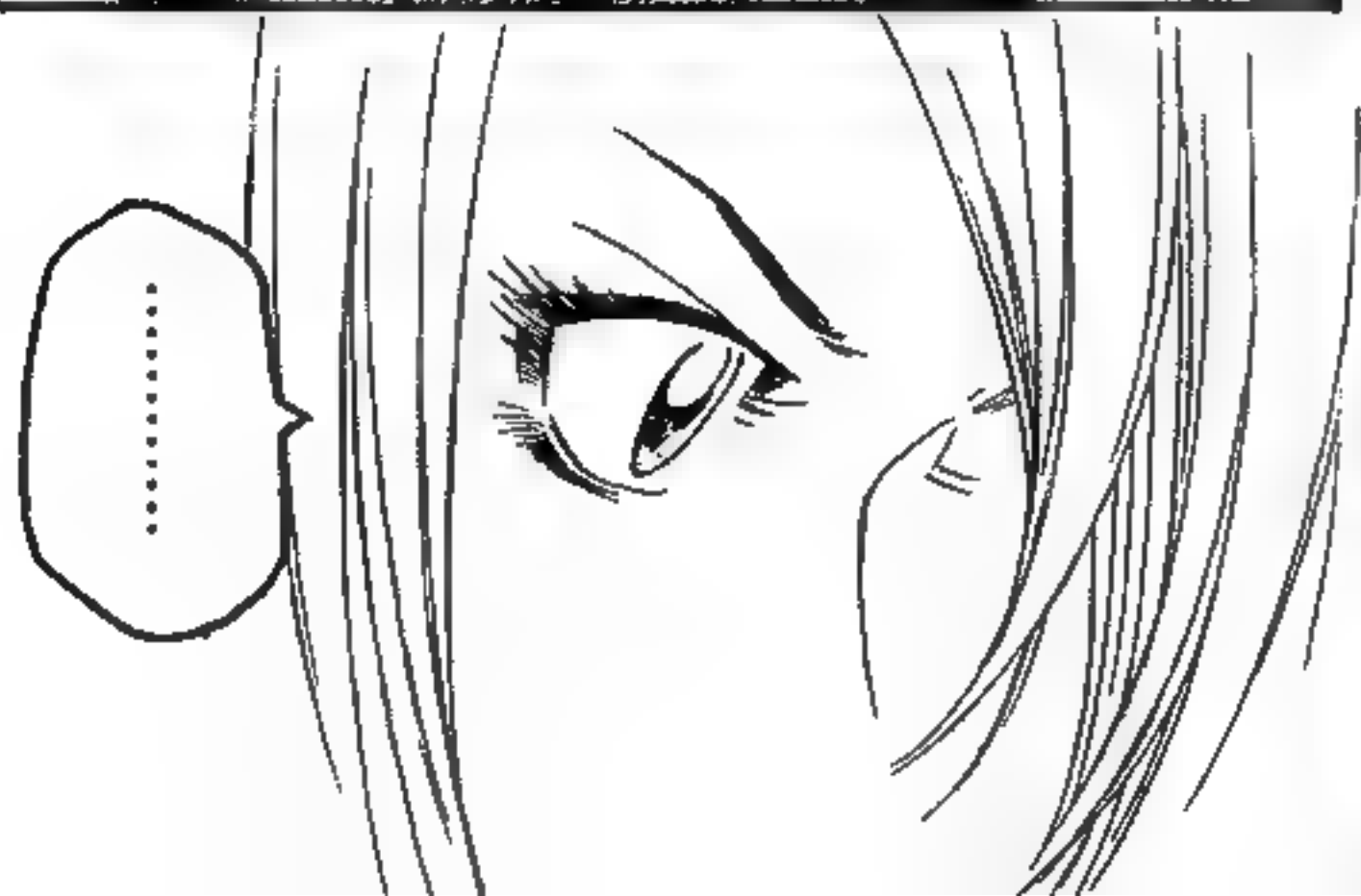


THAT'S  
INSANE!

JUST  
ASK  
HASE-  
GAWA!



Haruka  
Hasegawa  
I got a letter  
saying,  
"I want that  
sweatsnirt,"  
but they're  
sold all over  
Paris

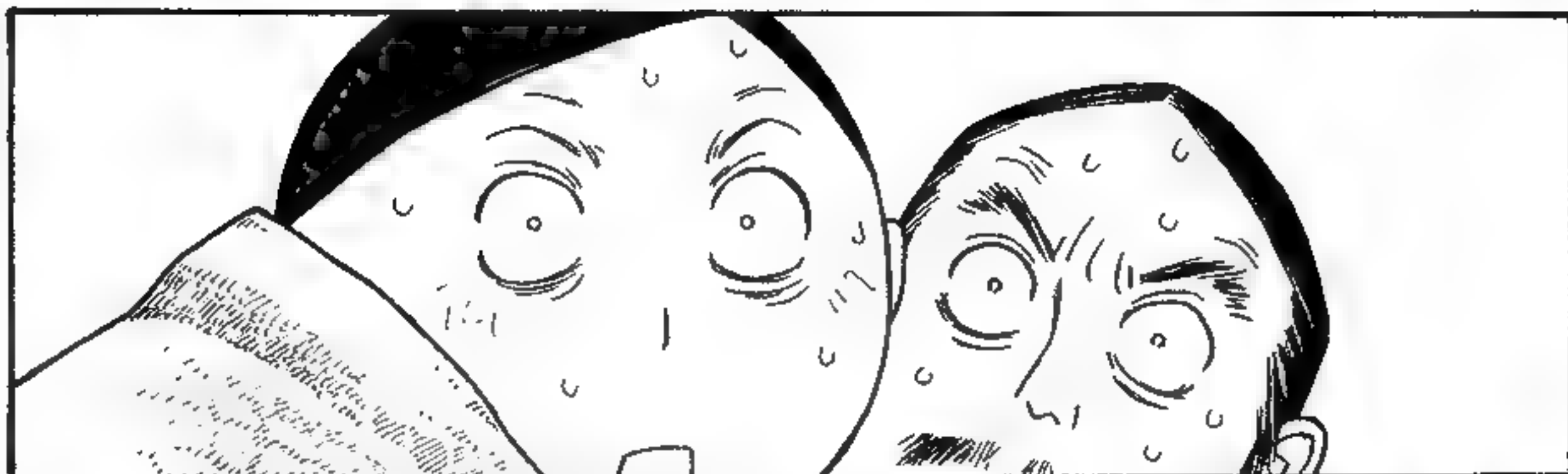






Tadayasu Sawaki

If you read the kanji that make up Tadayasu as "chokuno", you can mishear it as "tokuho" (tokute hokenyou shokuhin - Foods for Spec f ed Health Use).





# CH: 69: THE BOY WHO CAN SEE MICROBES

MISATO!  
YOU MADE  
HER SAY  
SOMETHING  
REALLY  
AMAZING!

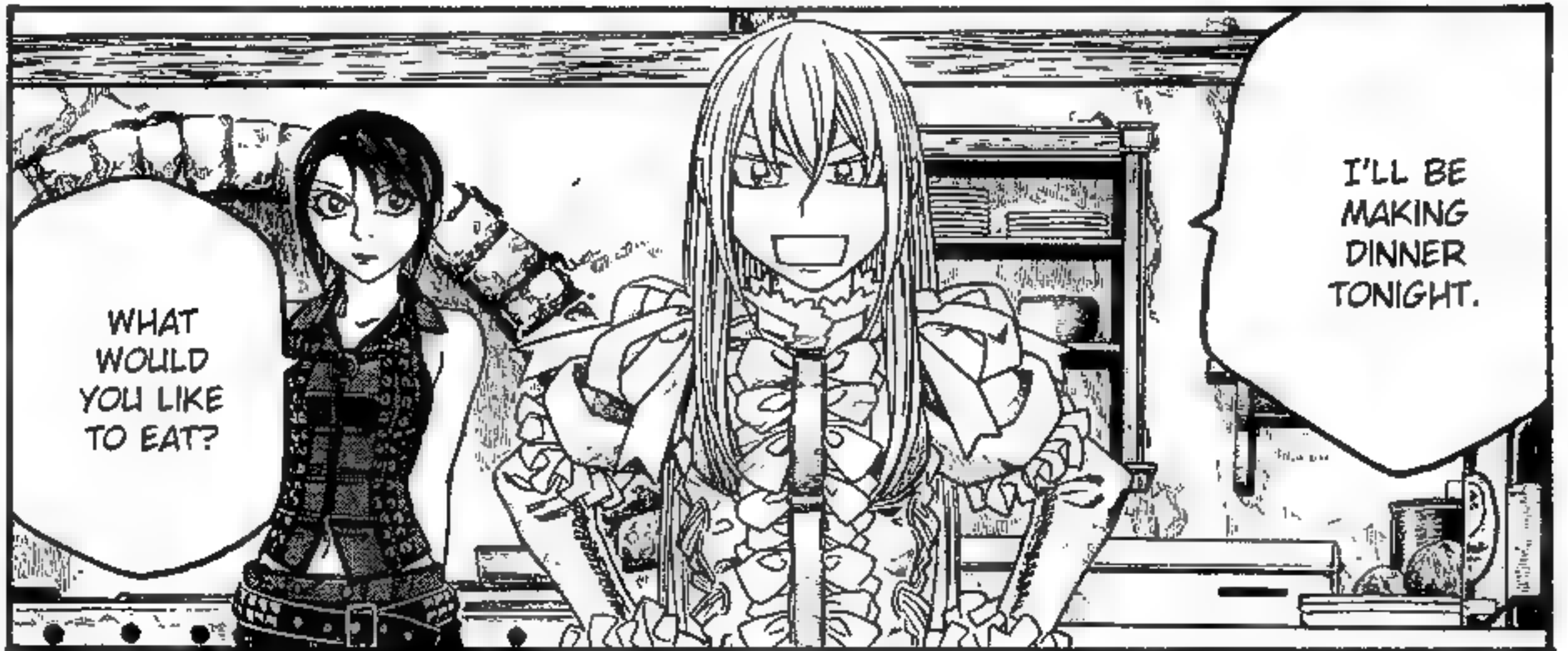
Whale

I-IT'S NOT  
LIKE THAT!  
RESEAR-  
CHER  
HASEGAWA  
!?

Paris

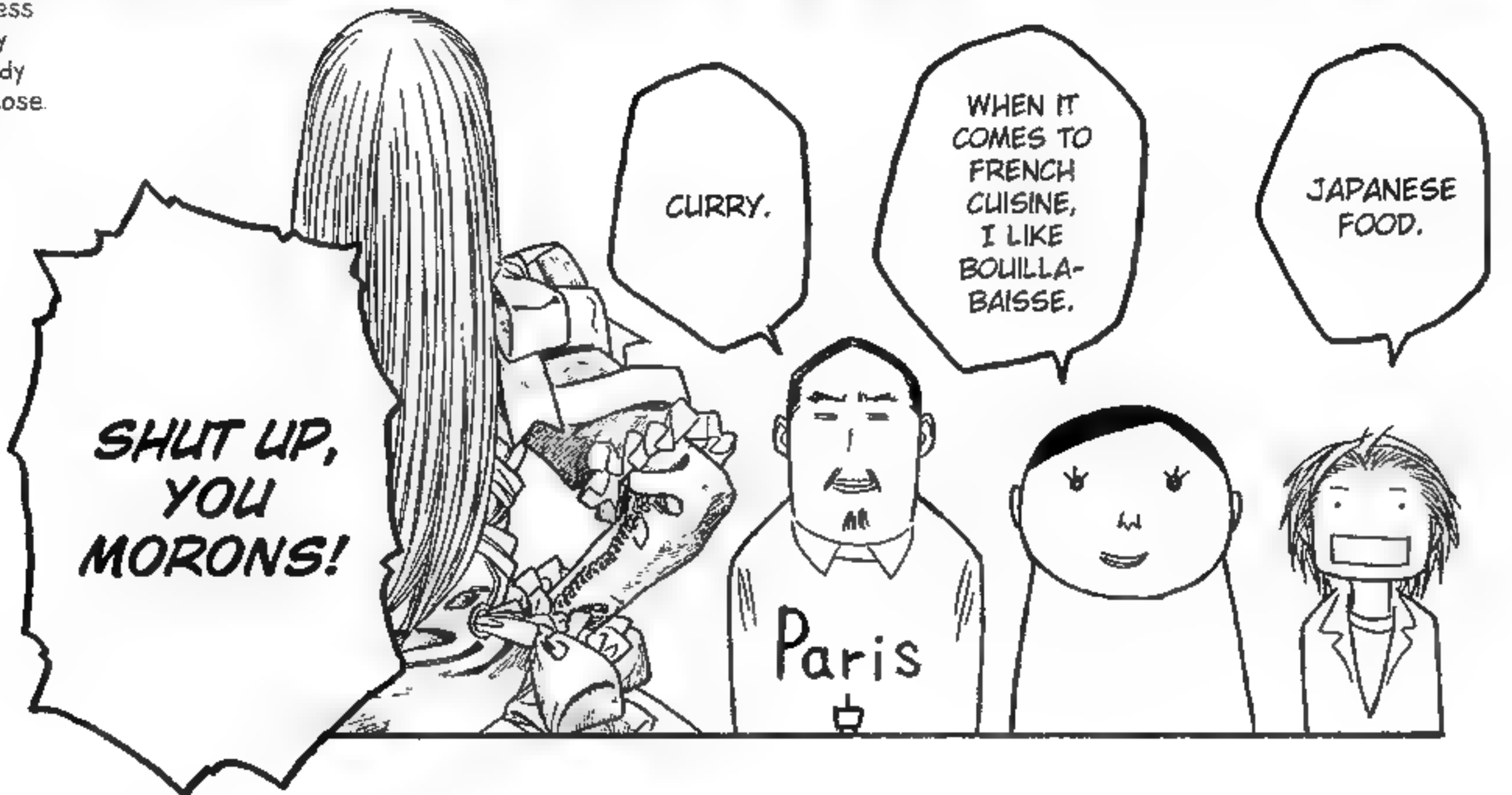


Marie  
Come to  
think of it,  
I heard  
manga  
cafes have  
started to  
become  
popular in  
France,  
but what  
about maid  
cafes?  
I guess  
they  
already  
have those.



WHAT  
WOULD  
YOU LIKE  
TO EAT?

I'LL BE  
MAKING  
DINNER  
TONIGHT.



**SHUT UP,  
YOU  
MORONS!**

CURRY.

WHEN IT  
COMES TO  
FRENCH  
CUISINE,  
I LIKE  
BOUILLA-  
BAISSE.

JAPANESE  
FOOD.

Paris

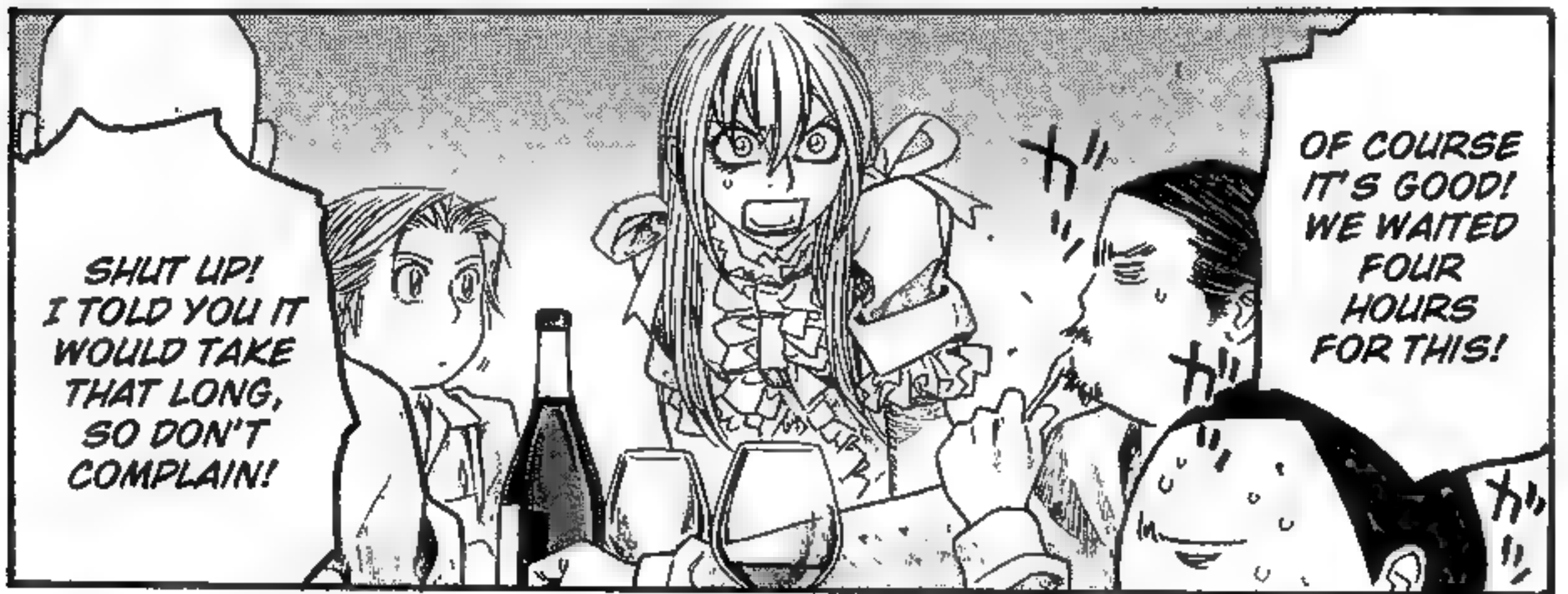




**Takuma Kawahama**  
I got a letter from someone who wanted to see him go "mokyū" for the first time since the Okinawa arc.



**Kaoru Misato**  
He had decided at a young age that guys who lecture others aren't popular, and yet



L. fructiv-  
orans  
Hiochi  
bacteria  
is hated  
in Japan,  
but it's a  
lactic acid  
bacterium  
vital in  
winemaking.



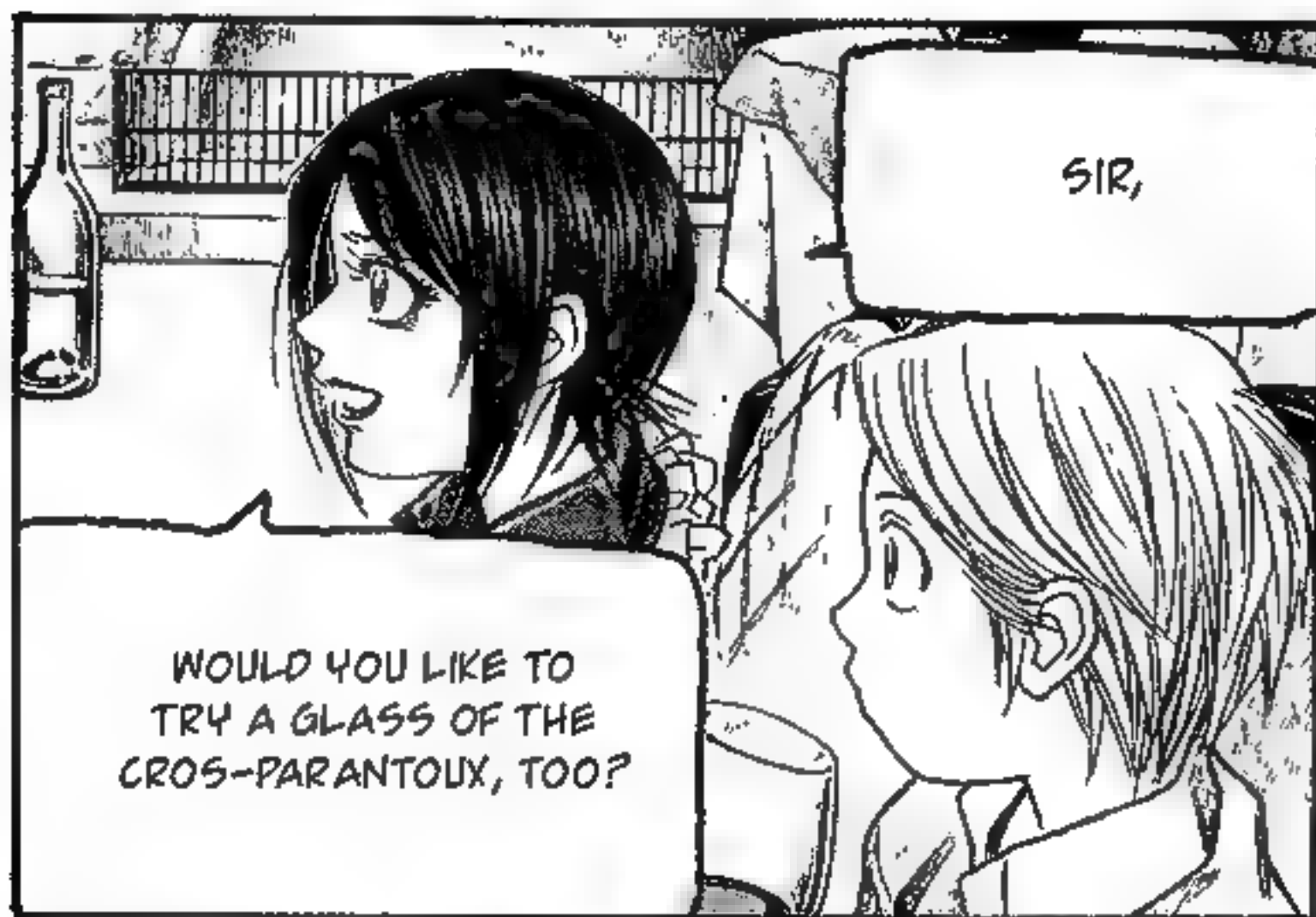
L. casei  
As you may know, this is  
a lactic acid bacterium.

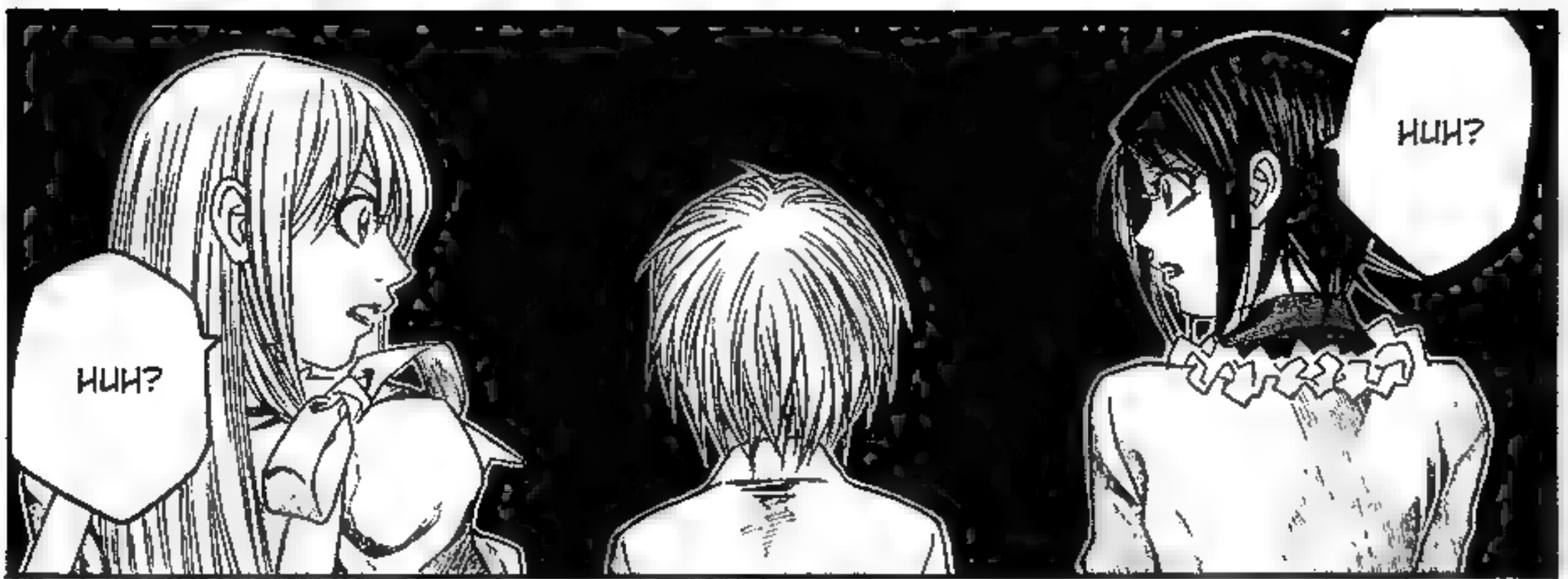






Marie's father  
He was downs zed from his former job and took over the family business



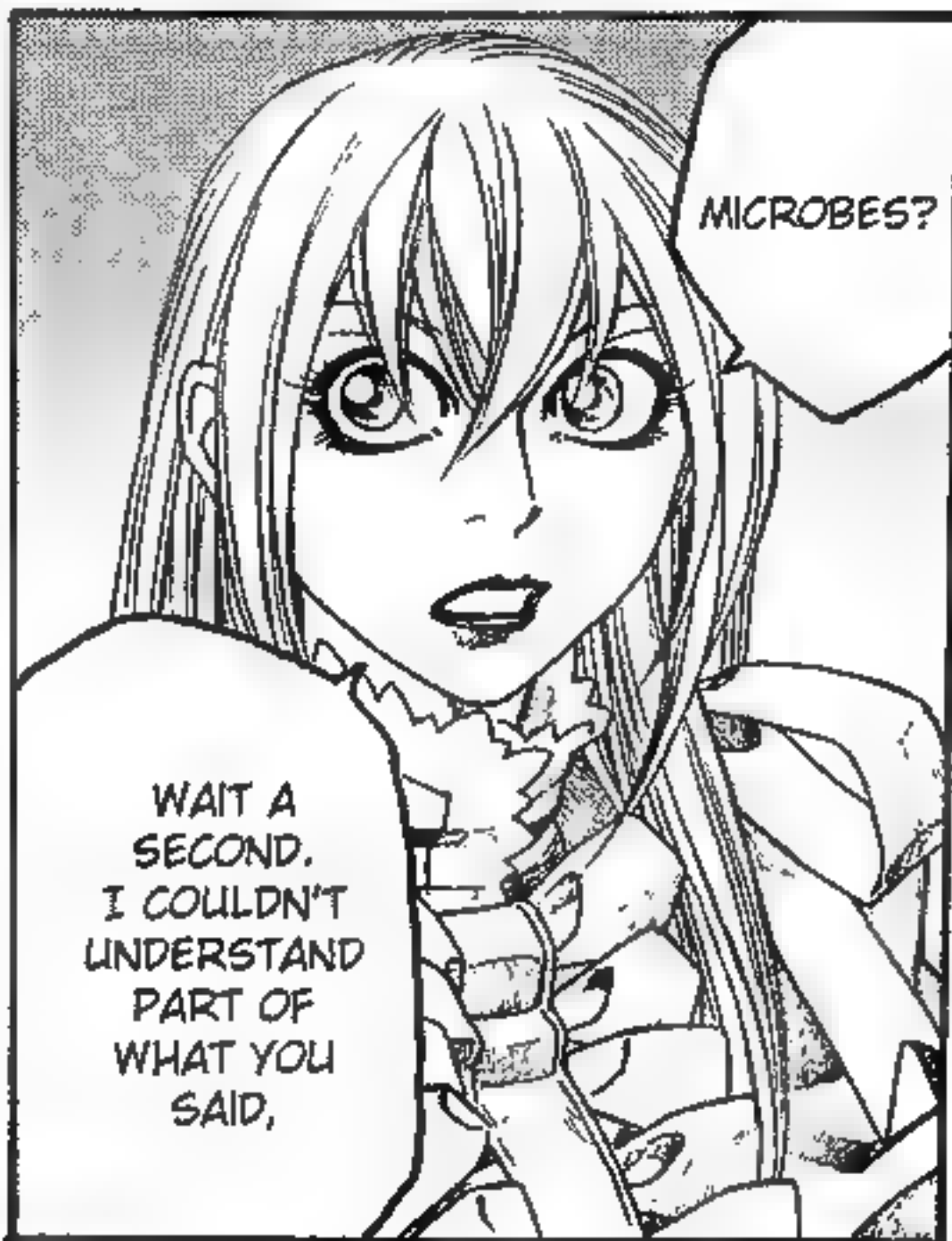


HUH?

HUH?



*S. ludwigii*  
This is yeast.



MICROBES?

WAIT A  
SECOND.  
I COULDN'T  
UNDERSTAND  
PART OF  
WHAT YOU  
SAID,



*C. diversa*  
It's in the  
Candida  
genus, but  
it's yeast



SO I THINK  
IT'S JUST  
GRAPE  
JUICE.

THERE  
AREN'T  
ANY WINE  
MICROBES IN  
WHAT HE'S  
DRINKING,



PREPARED HIS  
OWN WINE TO  
DRINK THAT'S  
SEPARATE  
FROM WHAT  
THE REST OF  
US DRINK...

BUT  
DAD HAS  
ALWAYS

Paris

E. ROMANÉE  
PARANTOIX





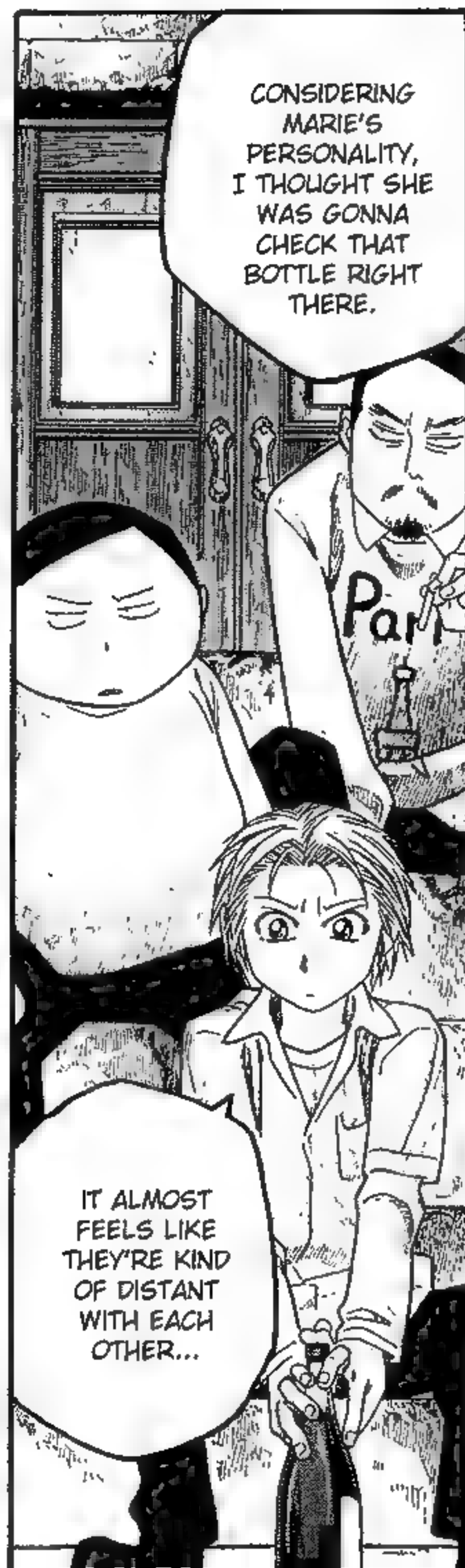
IF  
THAT WAS  
JUICE...

YEAH, HER DAD'S  
BEEN TRYING HIS  
BEST TO MAKE WINE  
EVEN THOUGH HE  
CAN'T DRINK IT.



DID I SAY  
SOMETHING I  
SHOULDN'T  
HAVE?

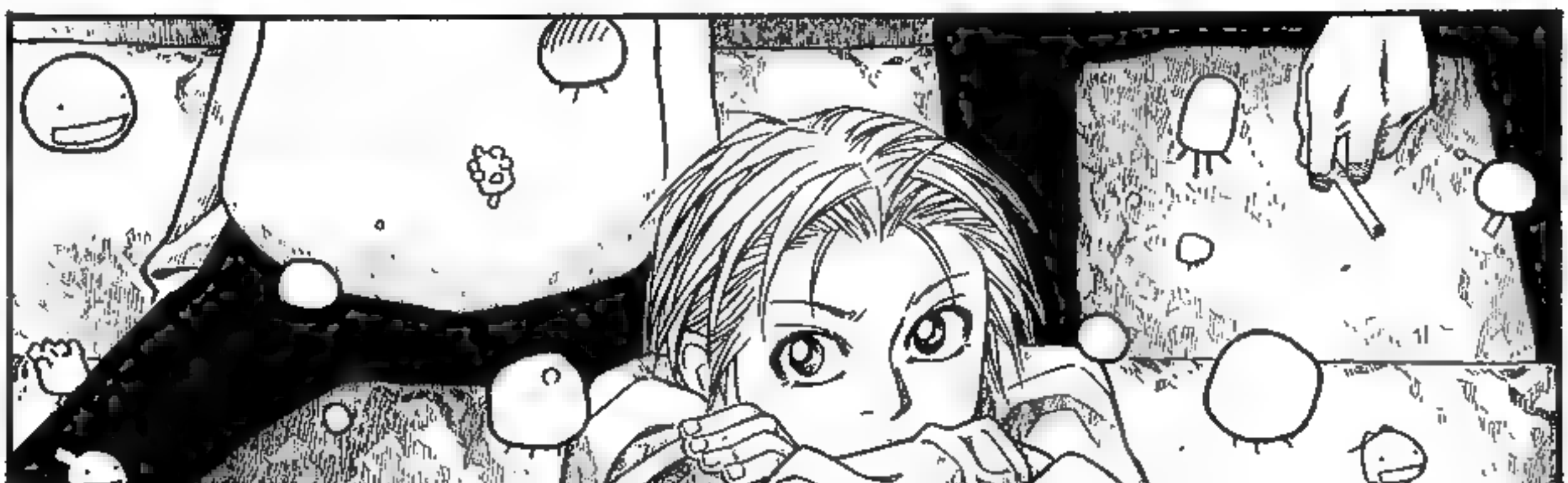
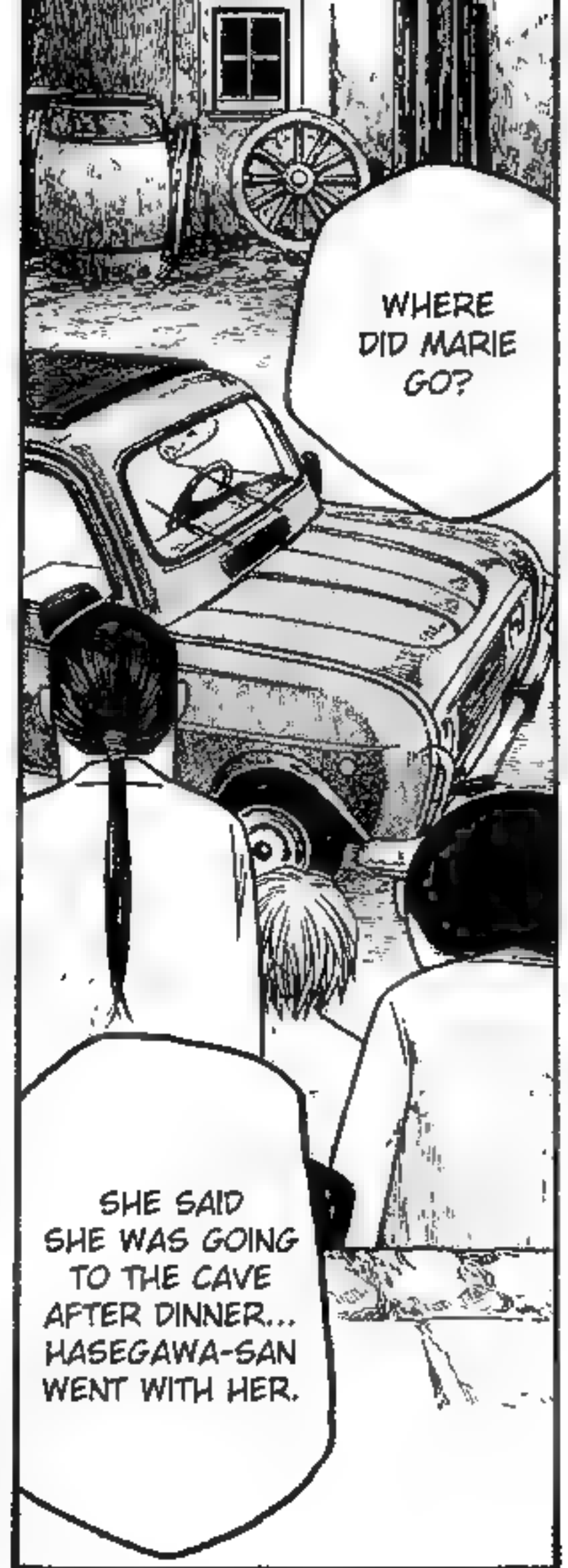
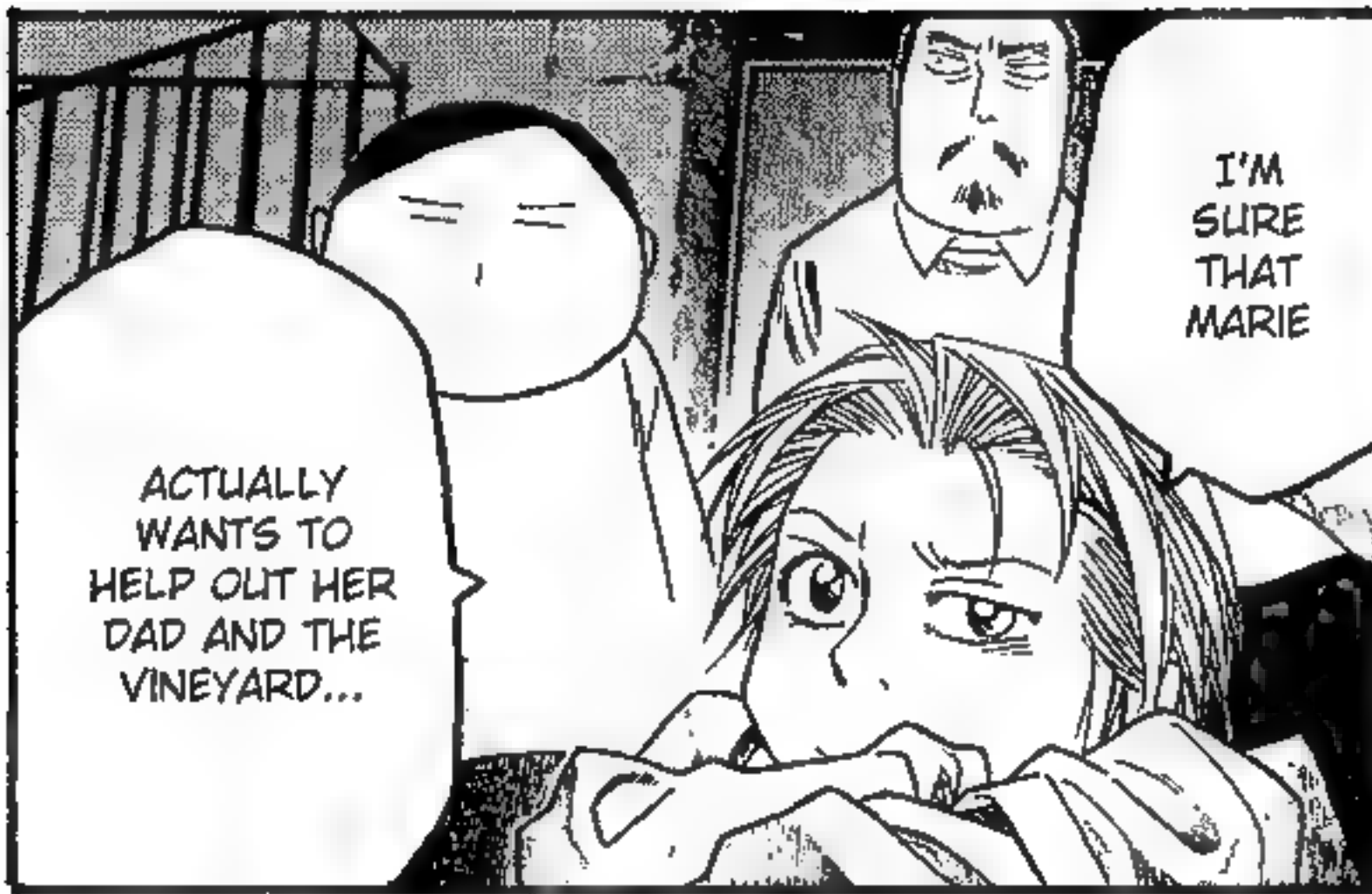
THERE'S  
NO USE  
WORRYING  
ABOUT THAT.  
THERE'S  
NOTHING  
WE CAN DO  
ABOUT IT.



CONSIDERING  
MARIE'S  
PERSONALITY,  
I THOUGHT SHE  
WAS GONNA  
CHECK THAT  
BOTTLE RIGHT  
THERE.

Now he's done it.

IT ALMOST  
FEELS LIKE  
THEY'RE KIND  
OF DISTANT  
WITH EACH  
OTHER...



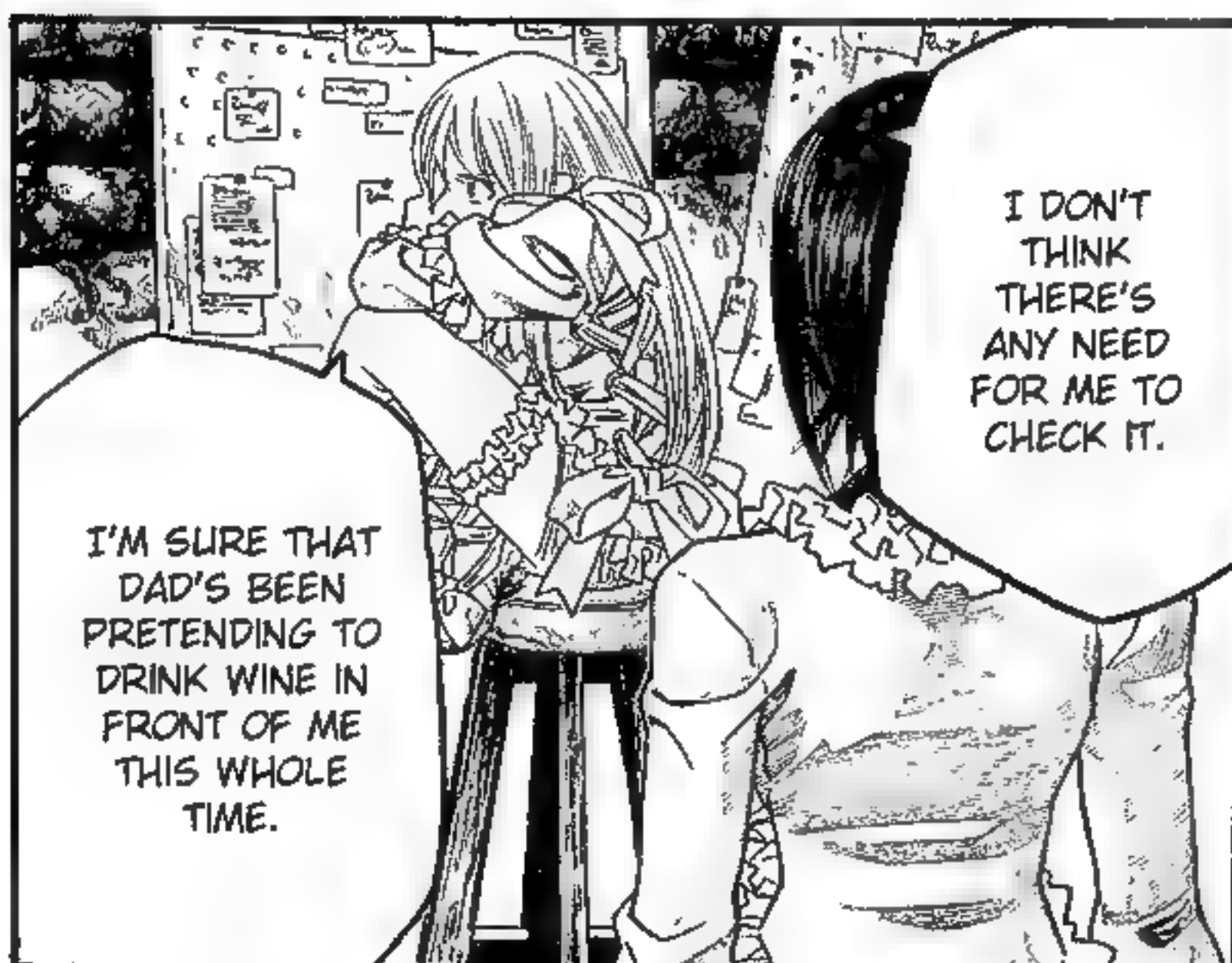
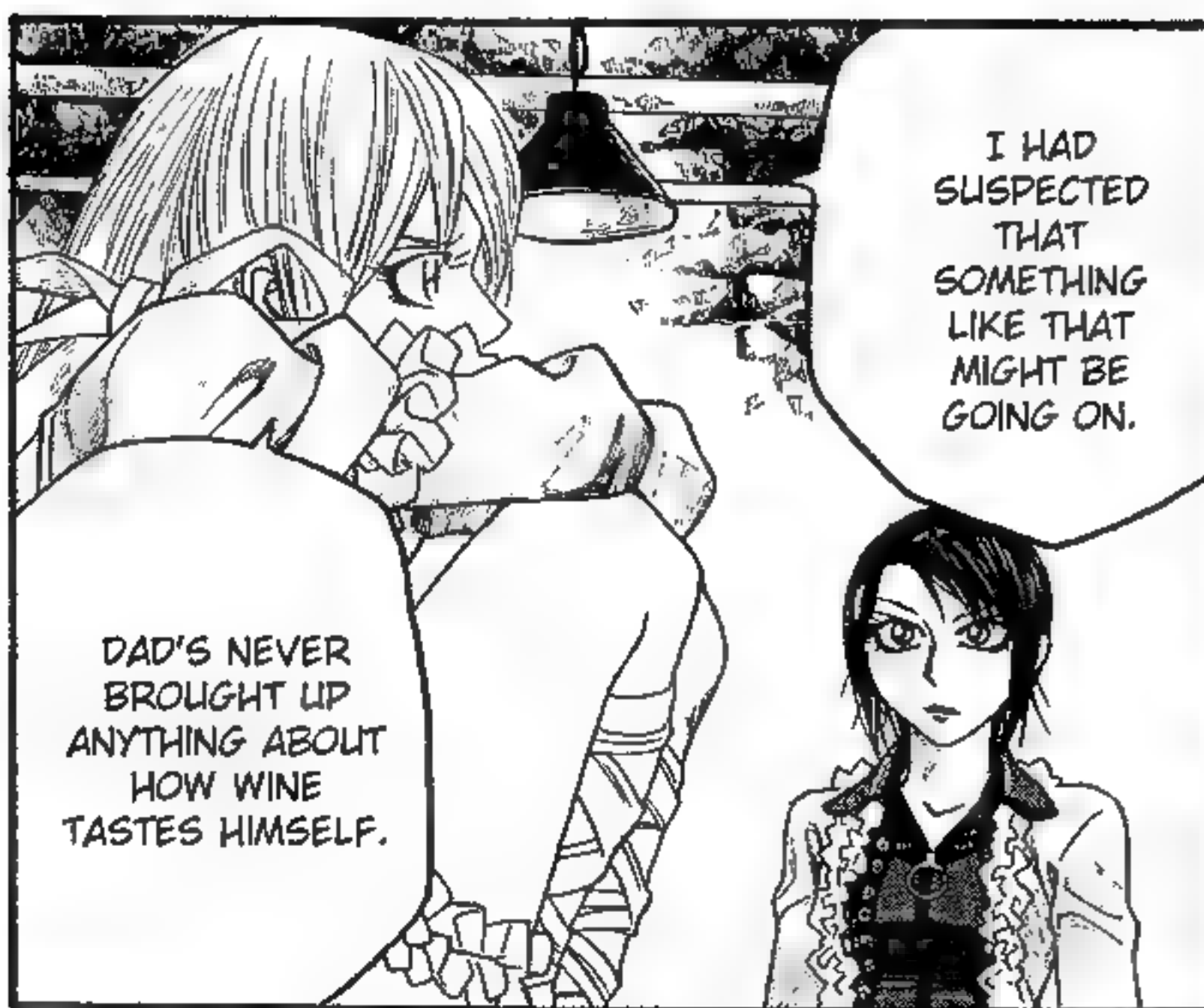
**C. albidus**

This is an imperfect yeast. Instead of just wine, it makes cheese, too.

**P guilliermondii**

This also goes for the others, but this is a wine microbe that's found everywhere.









FERMENTATION  
IS ALL ABOUT  
CHEMISTRY,  
SO YOU CAN  
QUANTIFY  
EVERYTHING AND  
IT'LL ALL WORK  
OUT IN THE END.

YEAH,

THERE ARE  
BREWERS  
AT SAKE  
BREWRIES  
EVEN IN JAPAN  
WHO CAN'T  
DRINK.



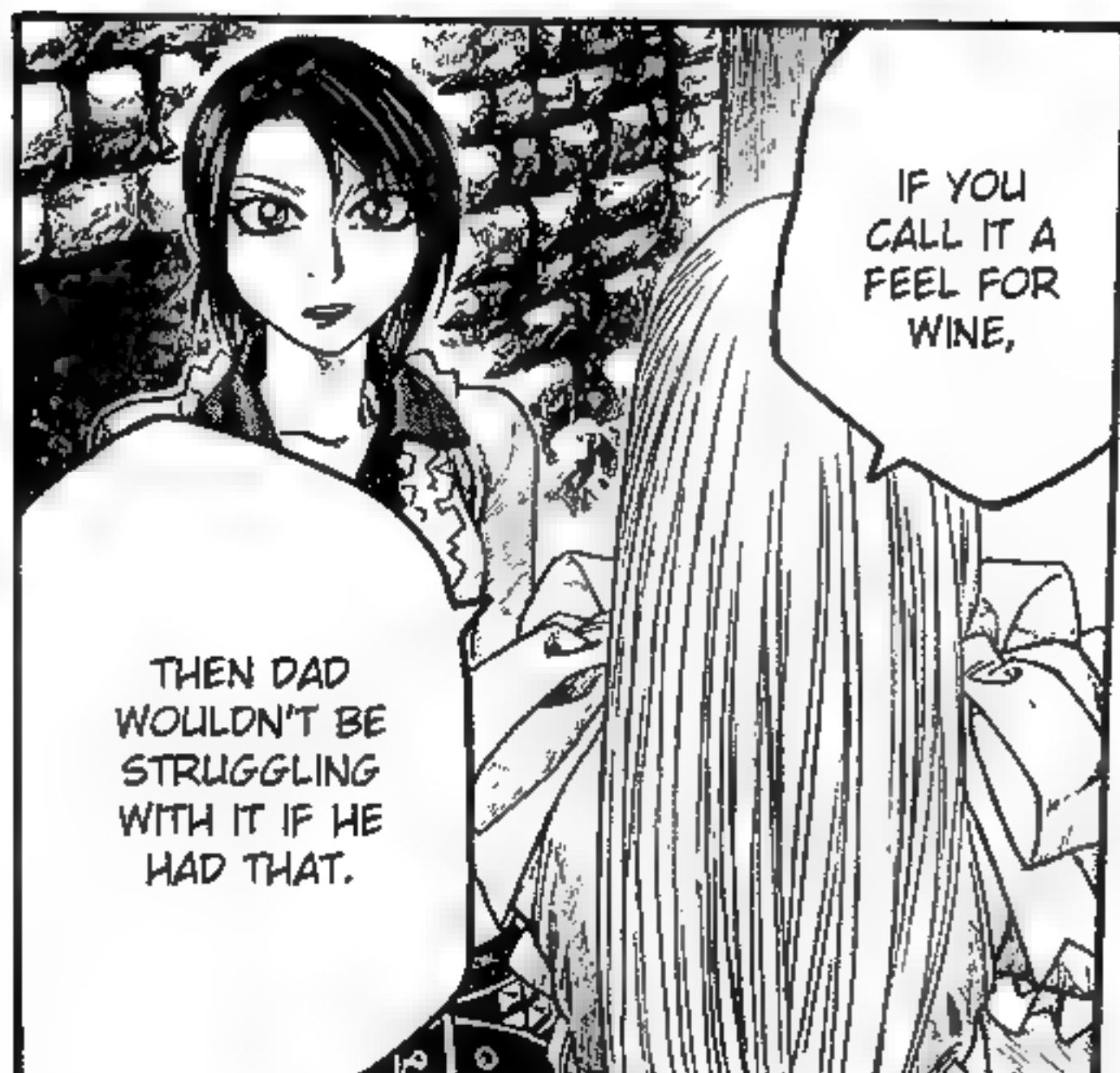
NECESSARILY.

NOT



BUT  
COMPARED TO  
A CHEF THAT  
CAN'T EAT  
NATTO,

WOULDN'T A  
MENU MADE BY  
SOMEONE WHO  
LOVES NATTO  
HAVE BETTER  
TASTING FOOD?



THEN DAD  
WOULDN'T BE  
STRUGGLING  
WITH IT IF HE  
HAD THAT.

IF YOU  
CALL IT A  
FEEL FOR  
WINE,

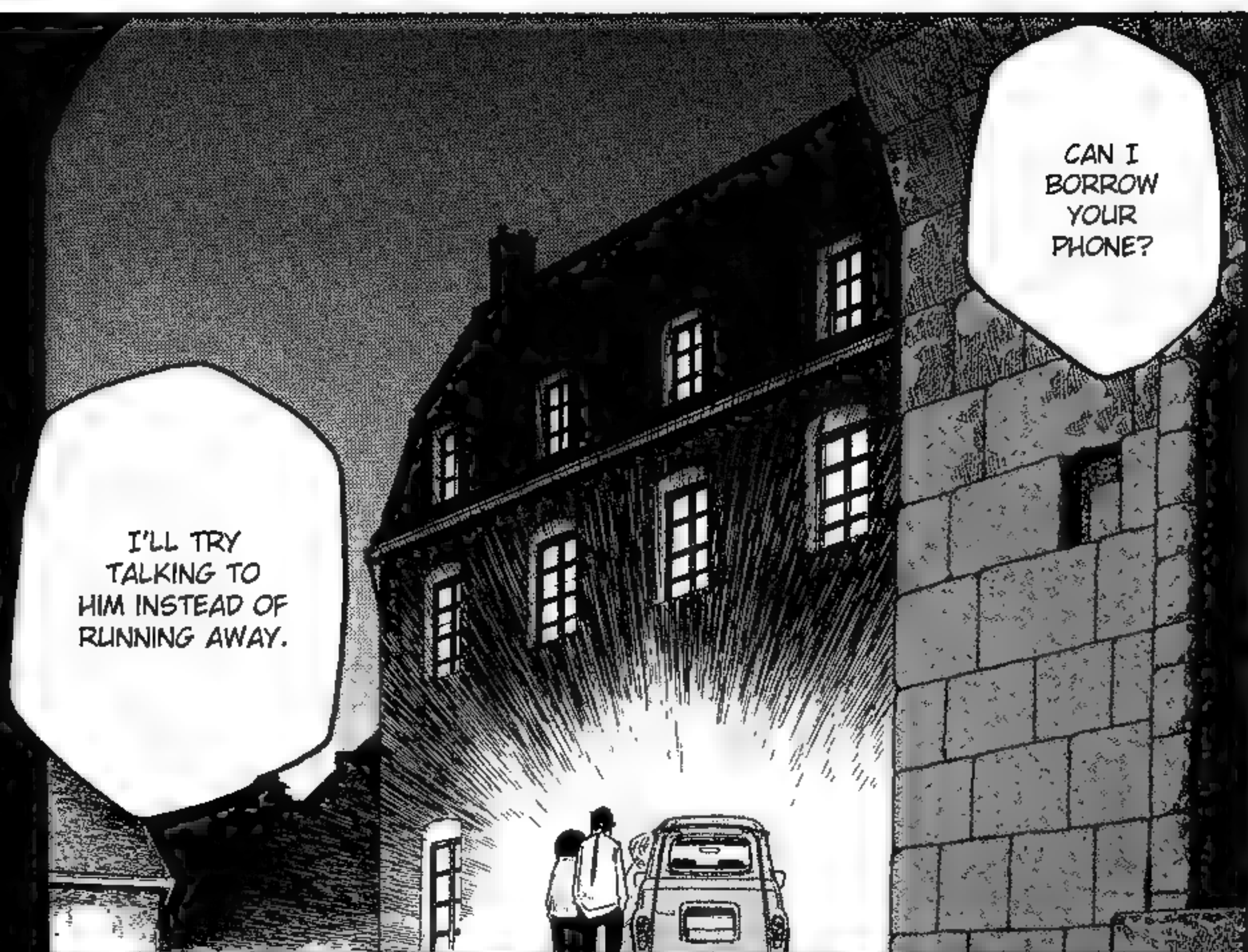
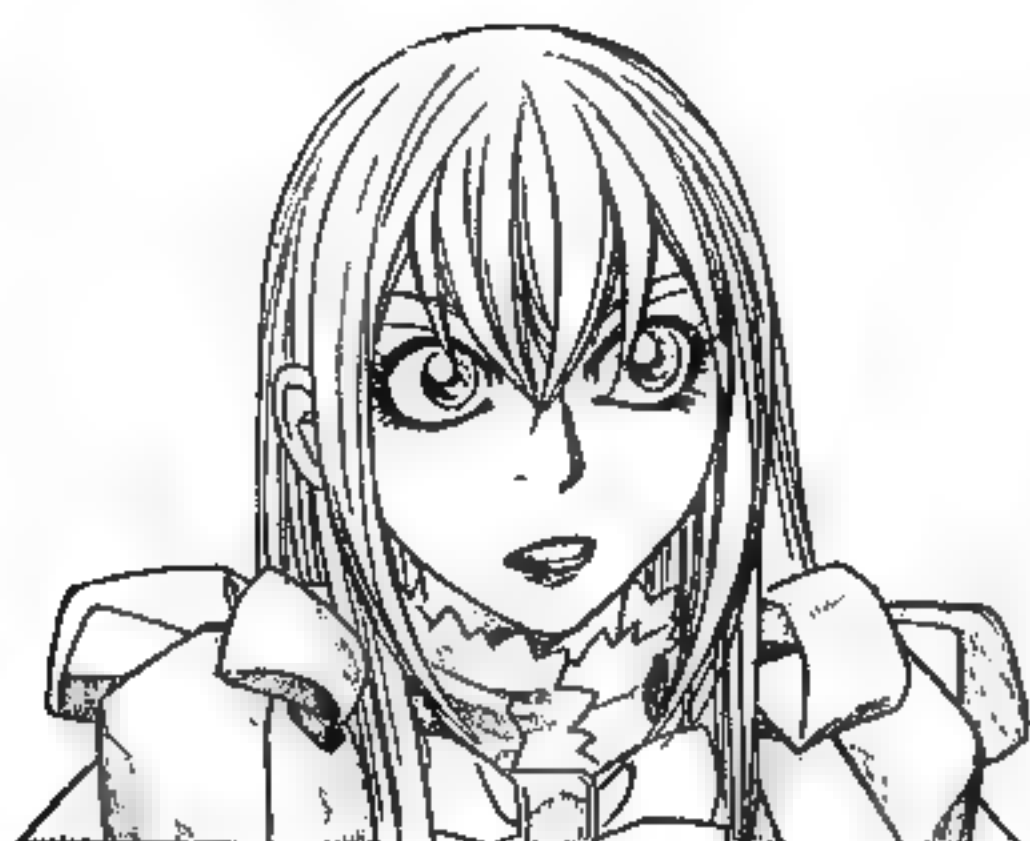






THEN LET'S  
BOTH DO IT  
TONIGHT.

.....



I'LL TRY  
TALKING TO  
HIM INSTEAD OF  
RUNNING AWAY.

CAN I  
BORROW  
YOUR  
PHONE?







Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



You'll see a timid Hasegawa for the first time.



Nobody knows what next year will bring, but the deadline has already passed to pre-order volume 6 to be sold on February 22, 2008, but it seems that some of the bookstores had lines out the store because of so many orders. (This was published in late November 2007.) Ah, this story is Fiction.



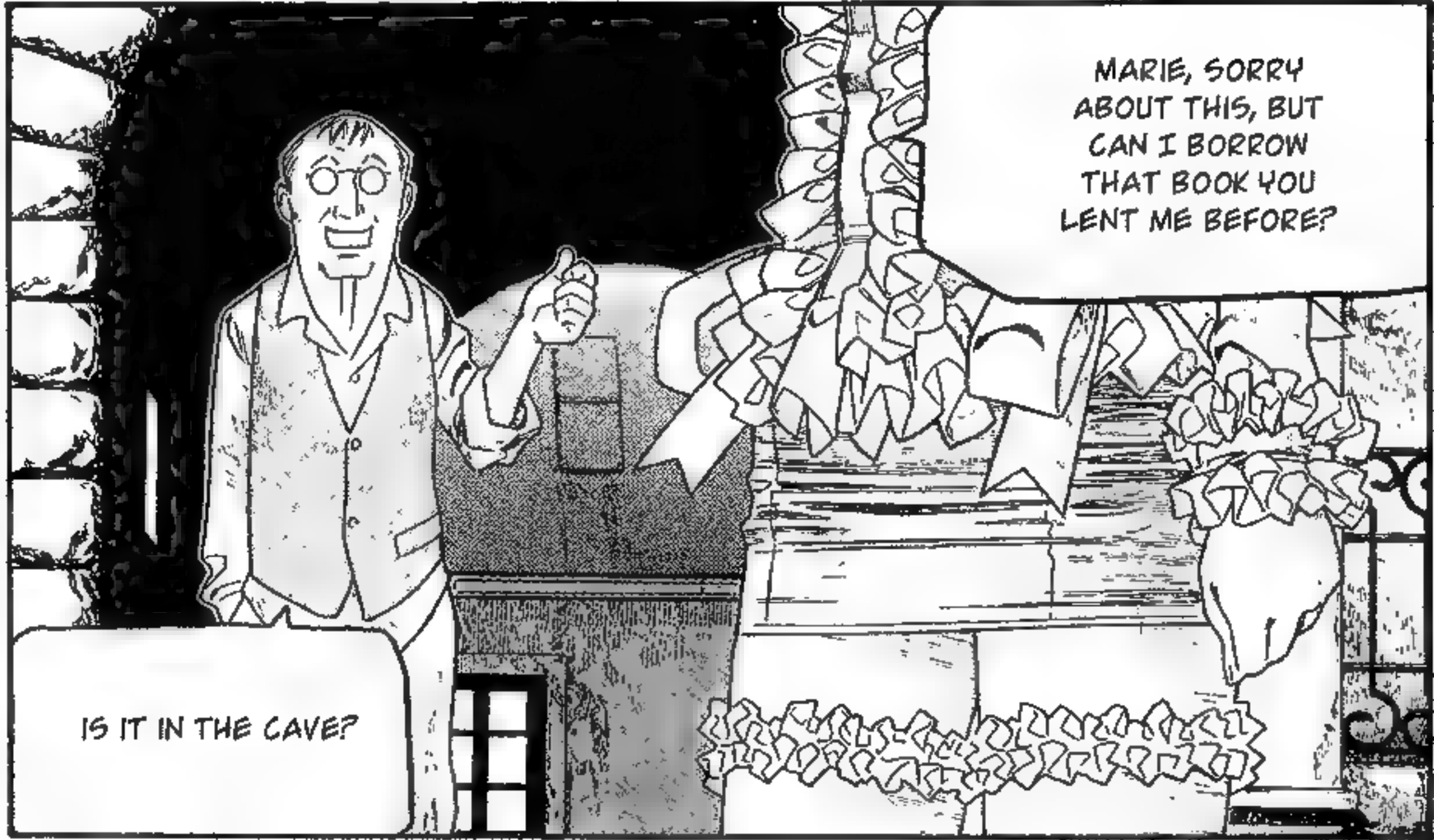
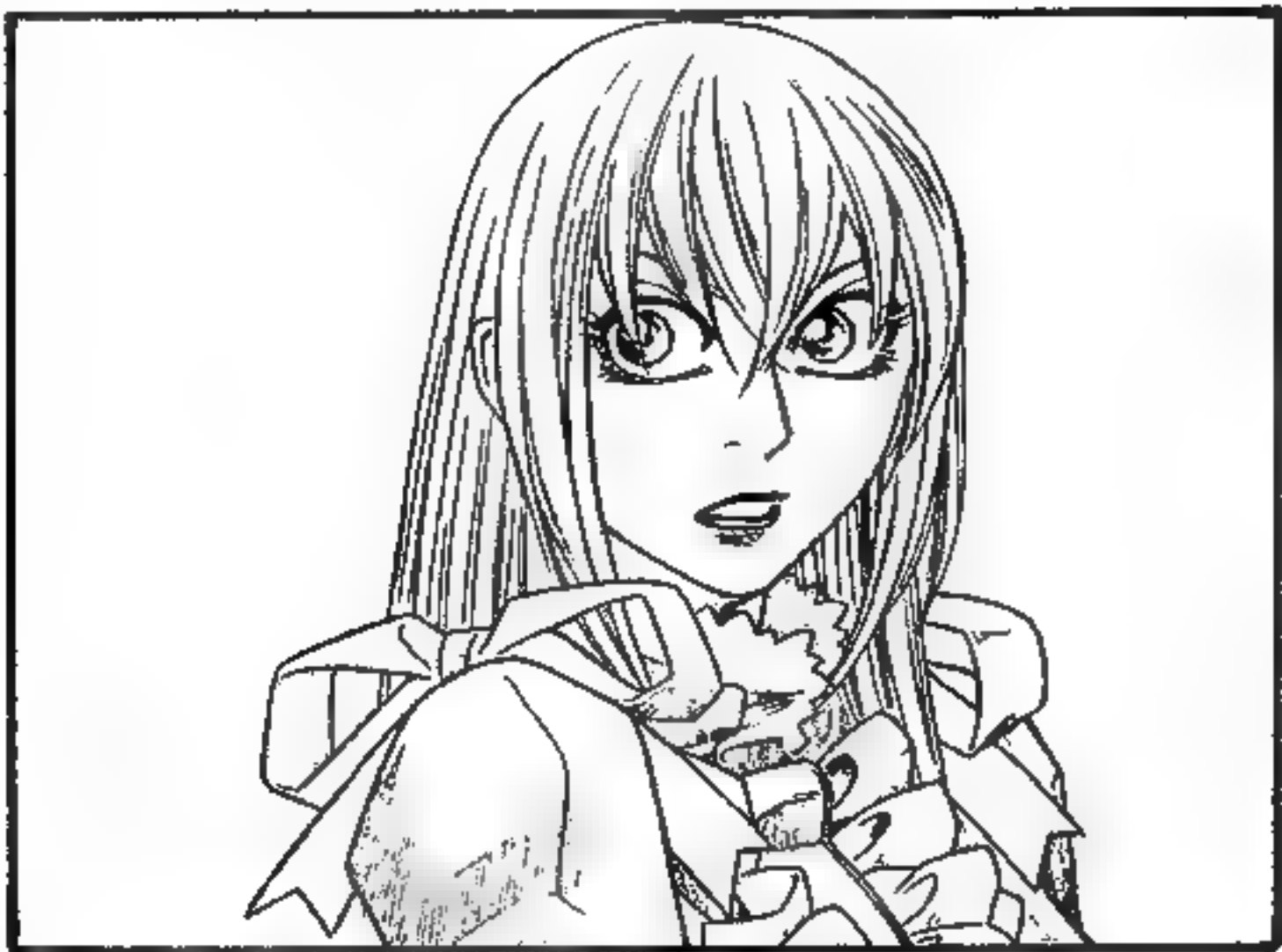
Marie  
Is there  
something  
weird about  
calling her a  
"white gothic  
lolita"  
who has a  
talent for  
languages?





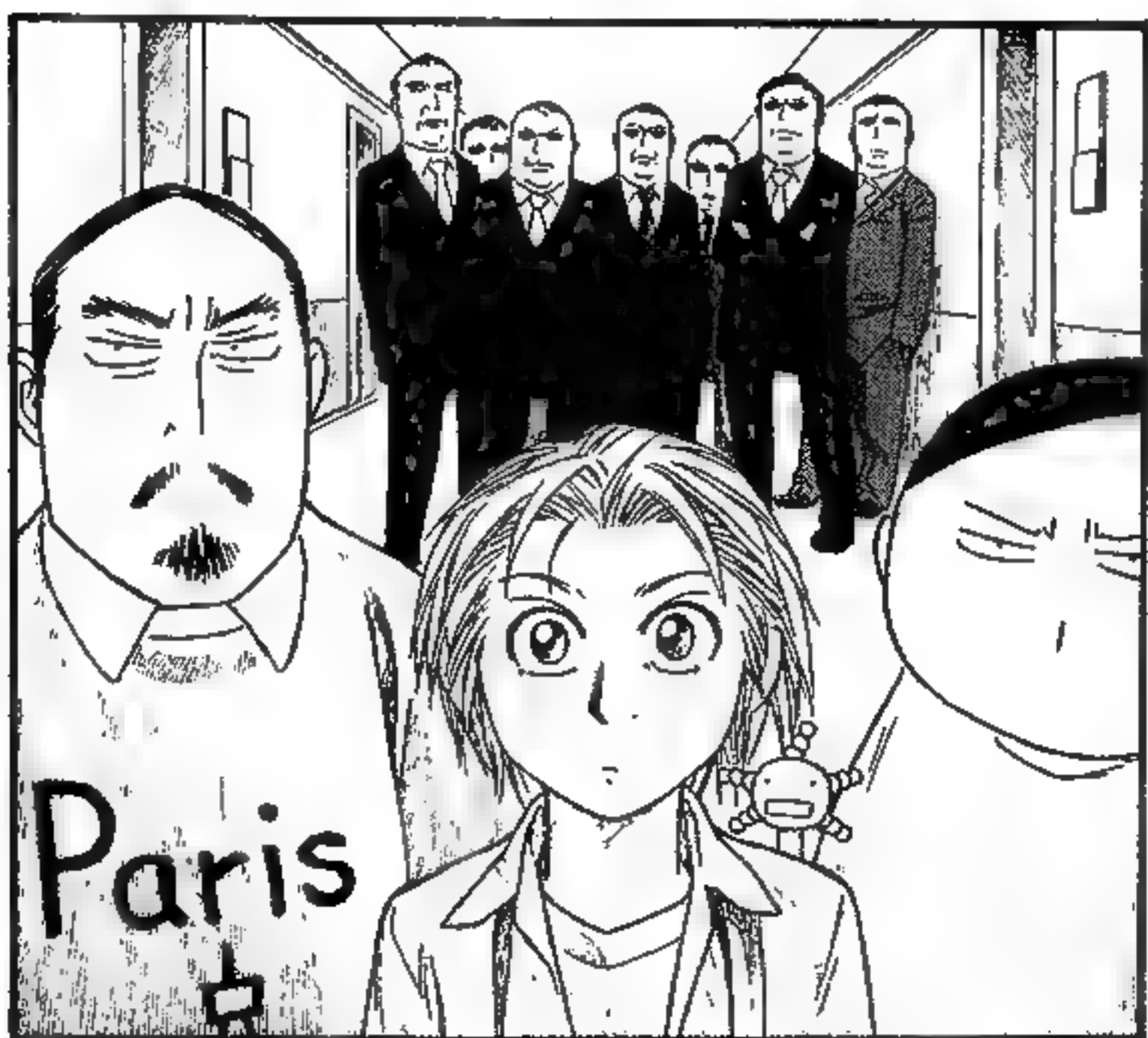


Marie's father  
It feels like he's somewhat d stant when he talks to his daughter  
Is he timid?



Ah, the horizontal bubbles are in French.





152



Tadayasu Sawaki

He's the main character. It feels like it'll be his time to play a big part soon.





Kaoru Misato

He's a second-year. Pulling the shirt collar over his sweatshirt is kind of old school.

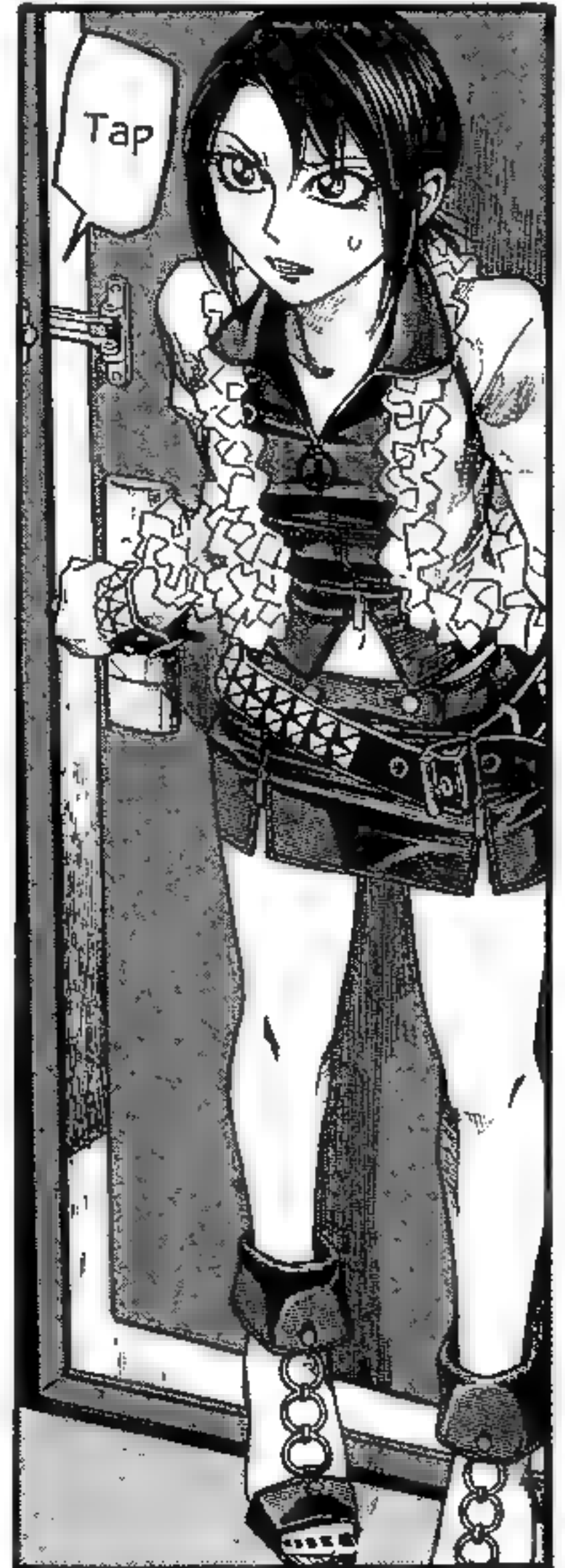
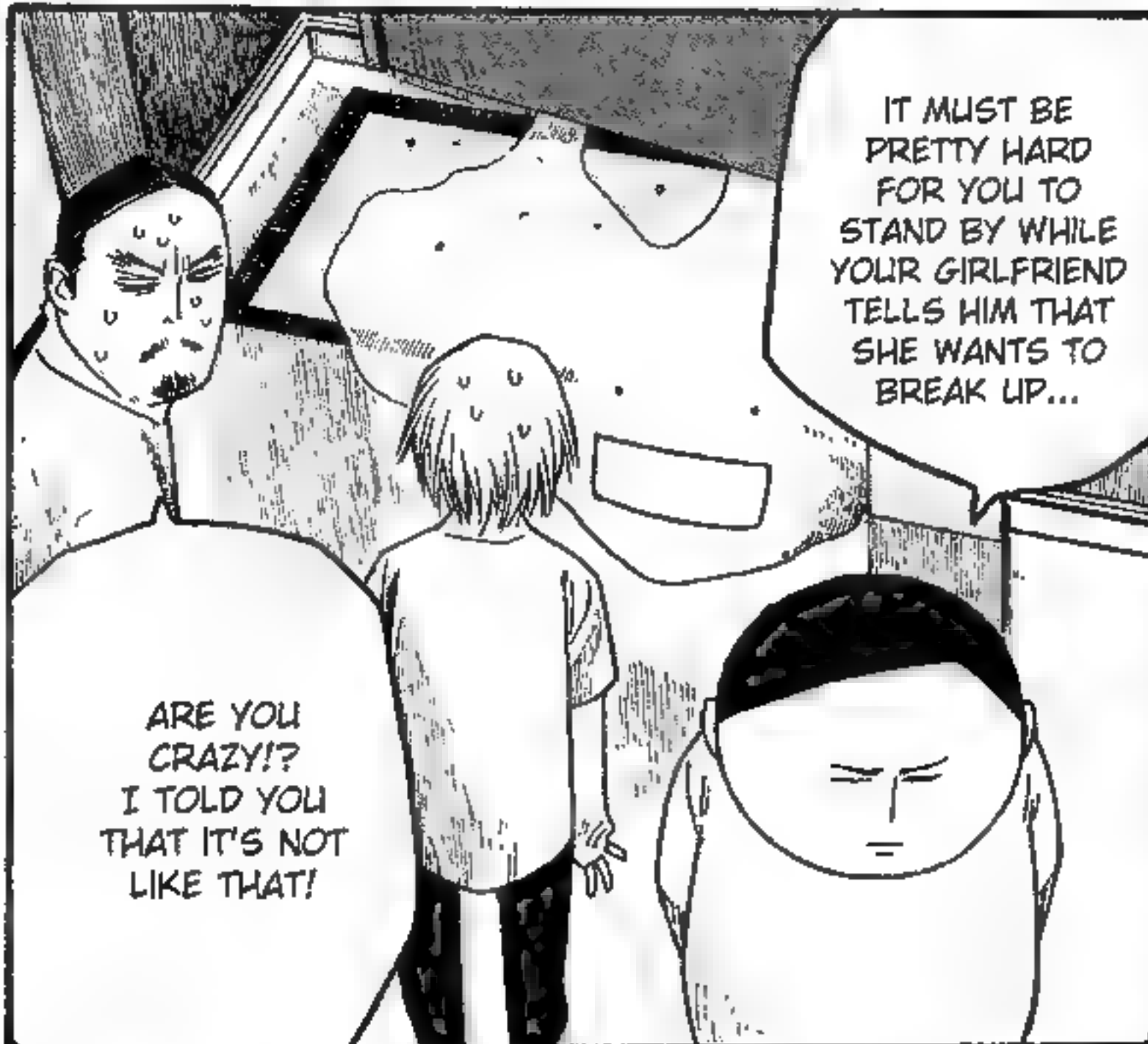
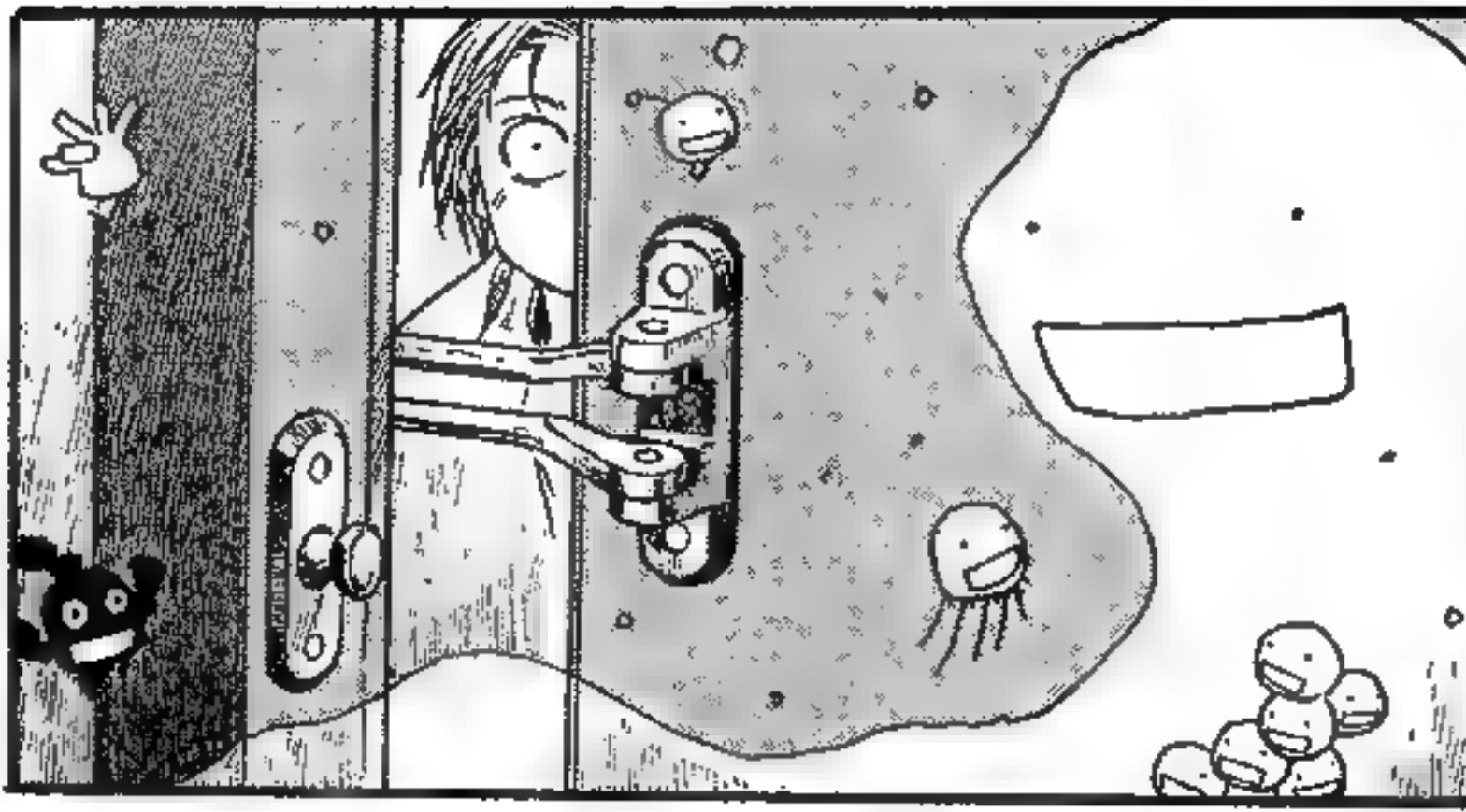


Fungi

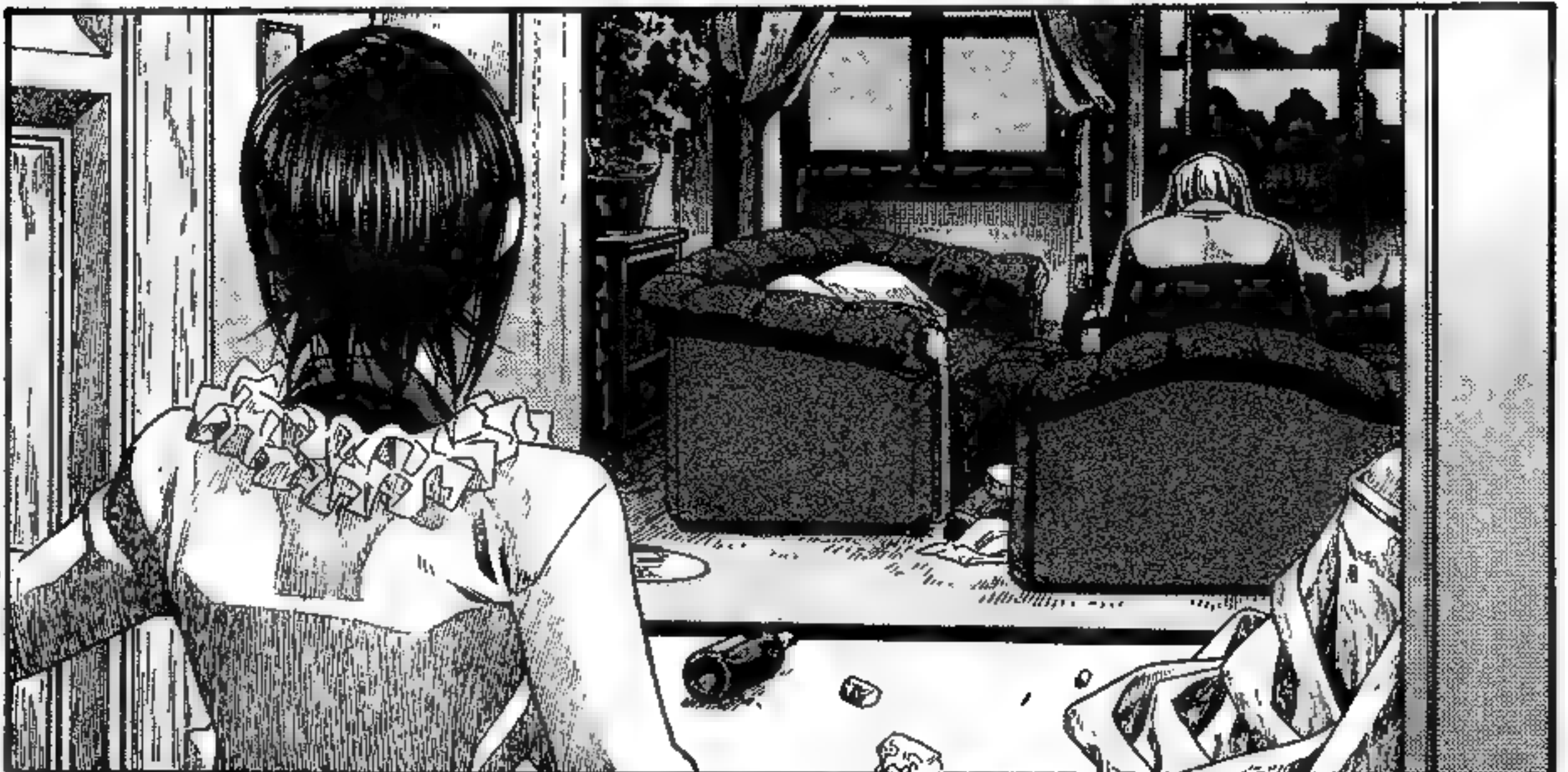
The story is at a tense time right now, so I'll just leave it out.



This one? In the next chapter.



Haruka Hasegawa  
She's a graduate student. Unfortunately, she seems to have taken off that popular sweatshirt.



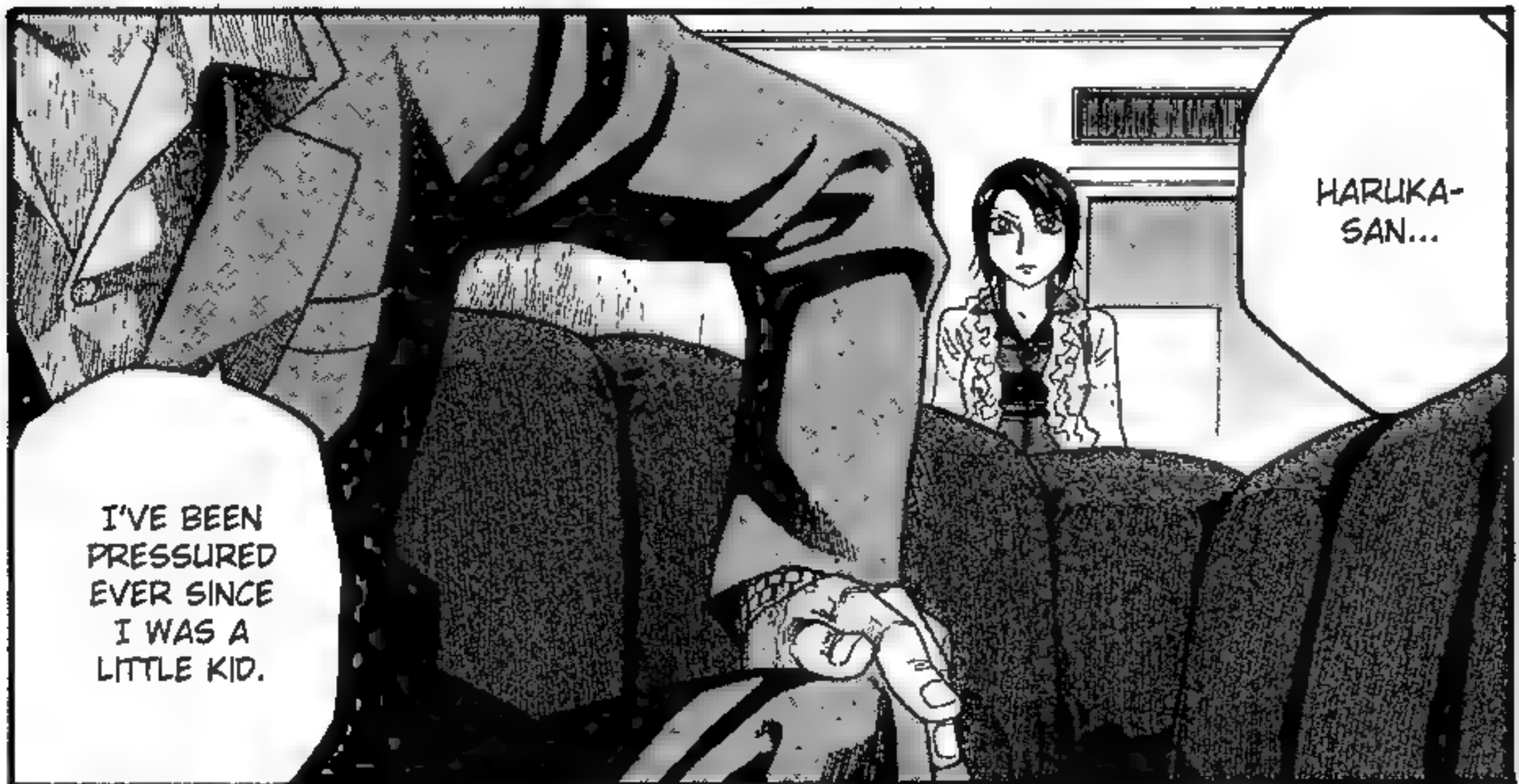
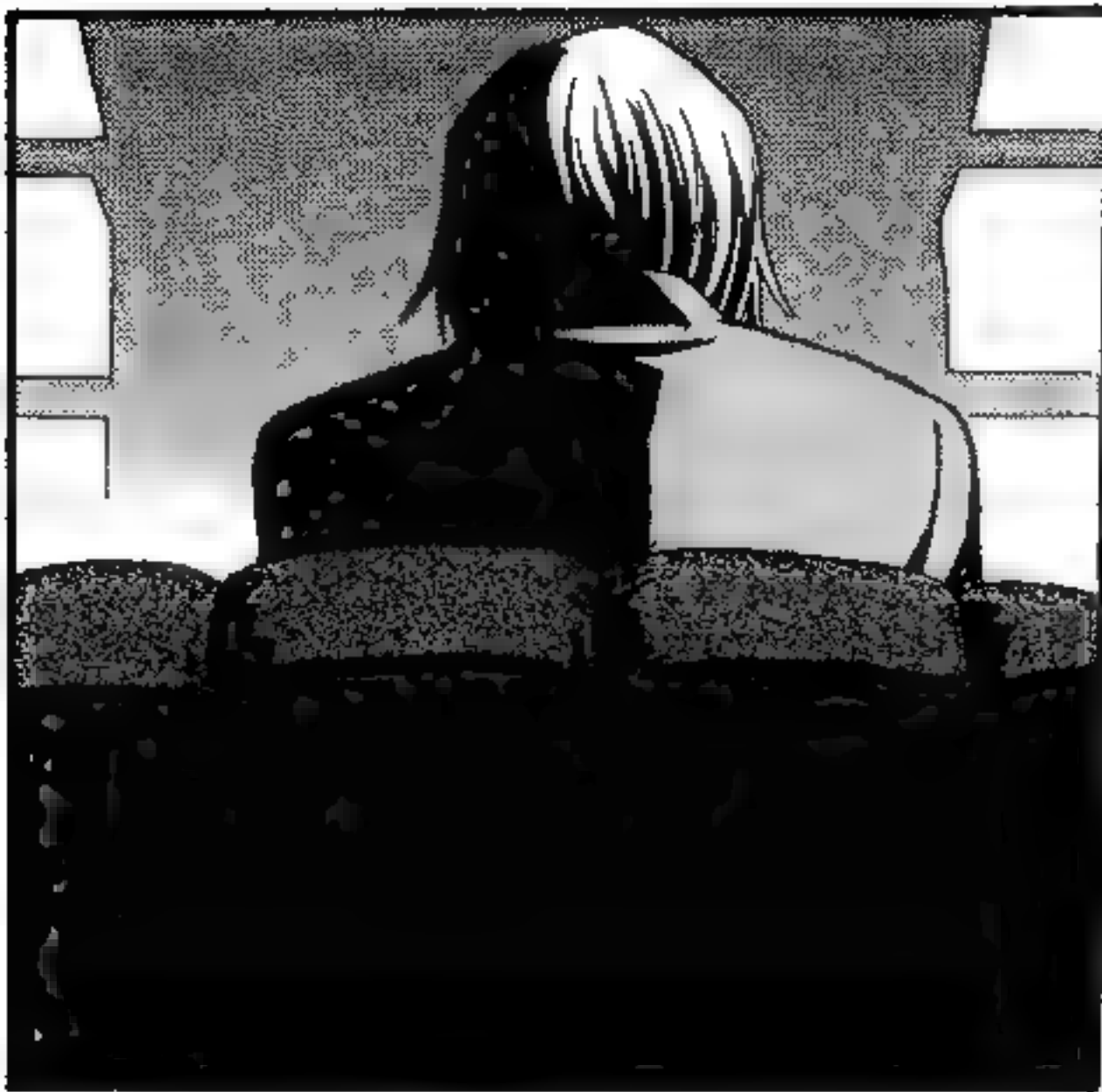
Ryuta

He's Hasegawa's fiance. He's surprisingly young. Misato calls him fatso.

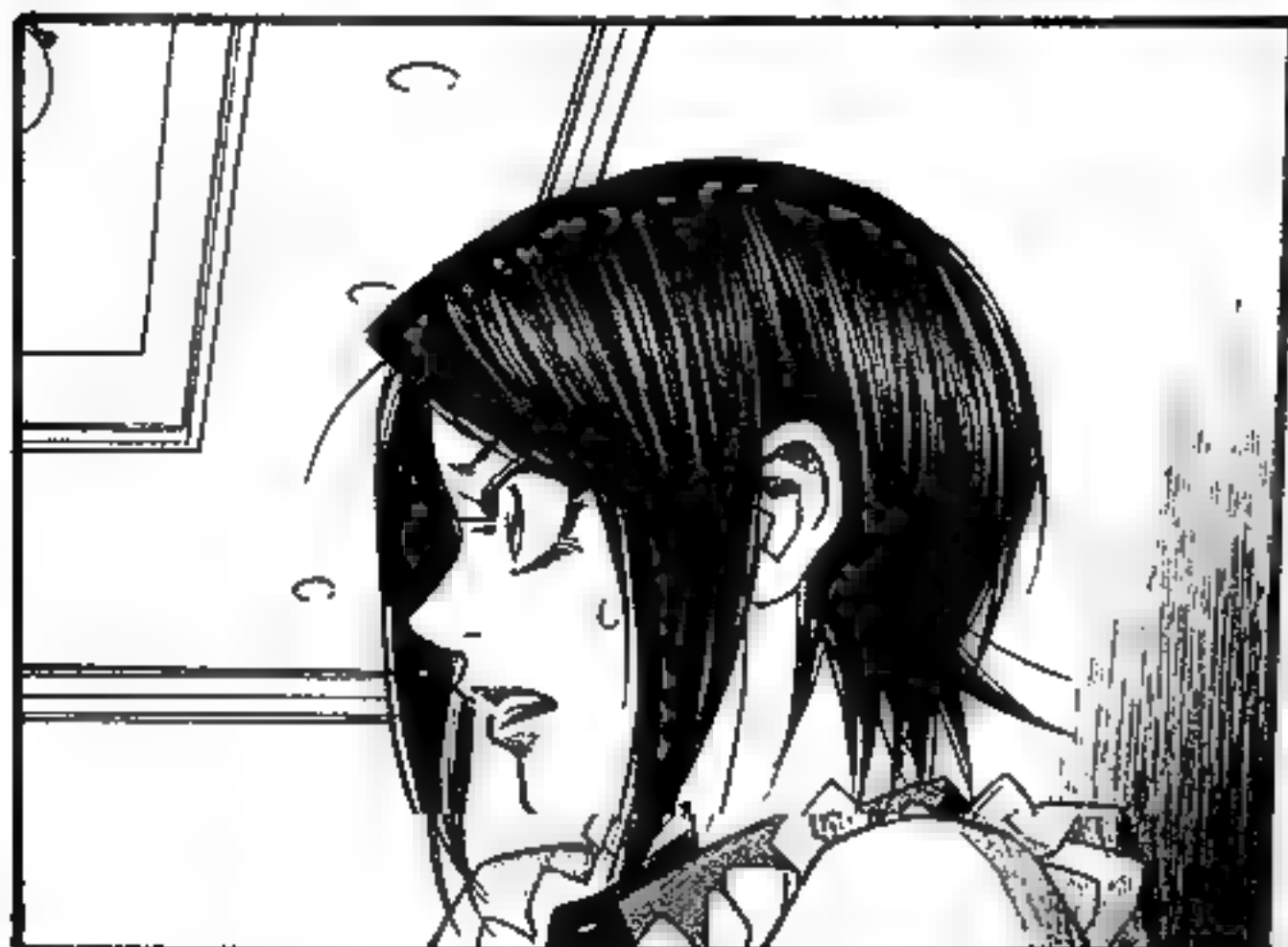
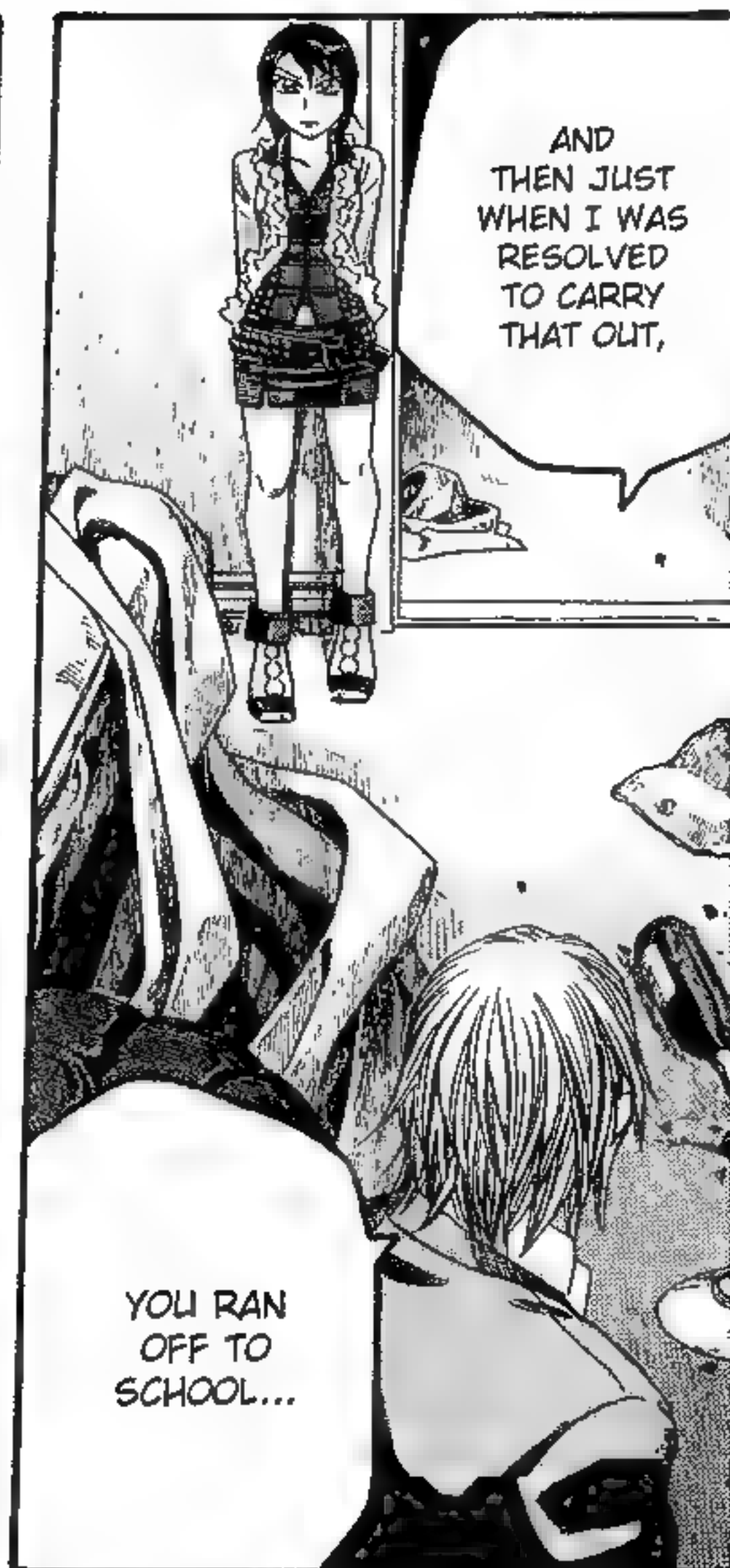


Takuma Kawahama

He's also a second-year. He might gradually start teasing Misato from now on.







YOU'RE  
JUST  
MAKING  
FUN OF ME,  
AREN'T  
YOU?

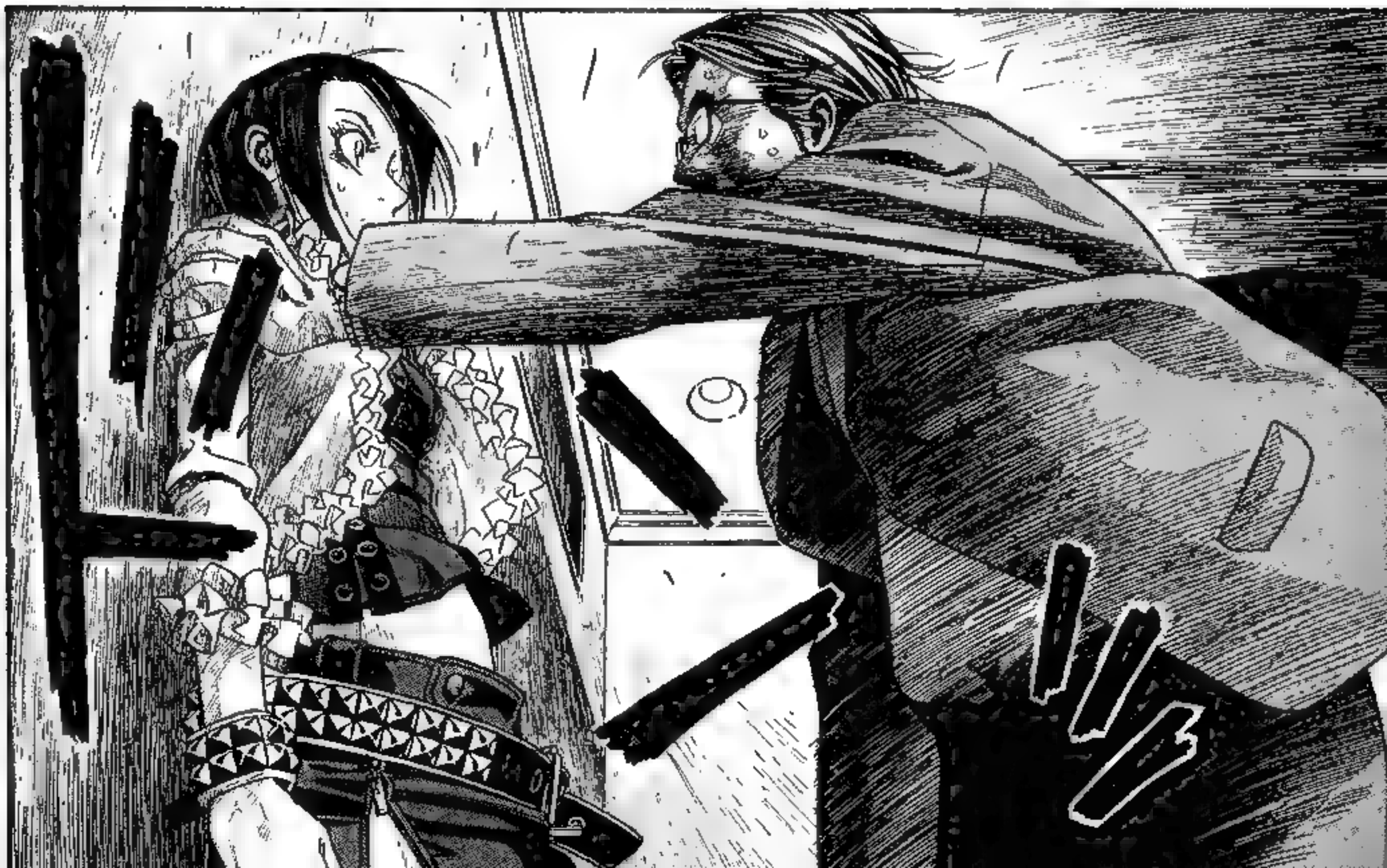


IT'S  
PERFECTLY  
CLEAR TO  
ME NOW!

I WAS  
ALSO  
JUST

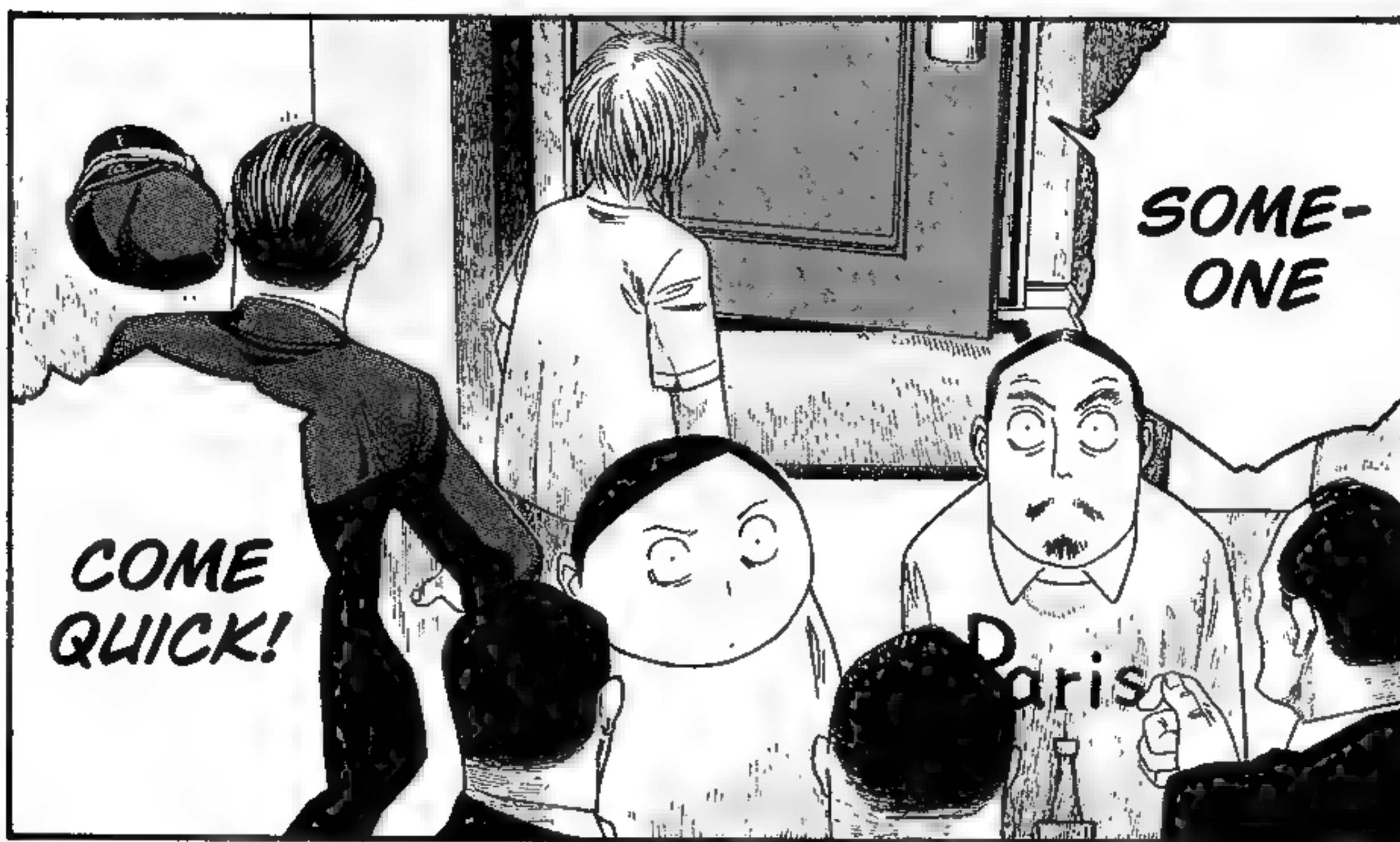


NO!













BURGUNDY AND  
BORDEAUX ARE JUST  
ONE SMALL PART OF  
THE WINE BUBBLE.

THE DEMAND FOR WINE  
ALL ACROSS FRANCE  
HAS BEEN DECLINING  
ANNUALLY, AFTER ALL.



WHEN SOMEONE FIRST  
STARTS DRINKING WINE  
NOWADAYS, THE FIRST  
THING THEY'RE TAUGHT

IS THAT FRENCH WINE IS  
EXPENSIVE AND THAT  
NEW WORLD WINES ARE  
CHEAPER AND THERE  
ARE LESS OF THEM  
THAT TURN OUT BAD.



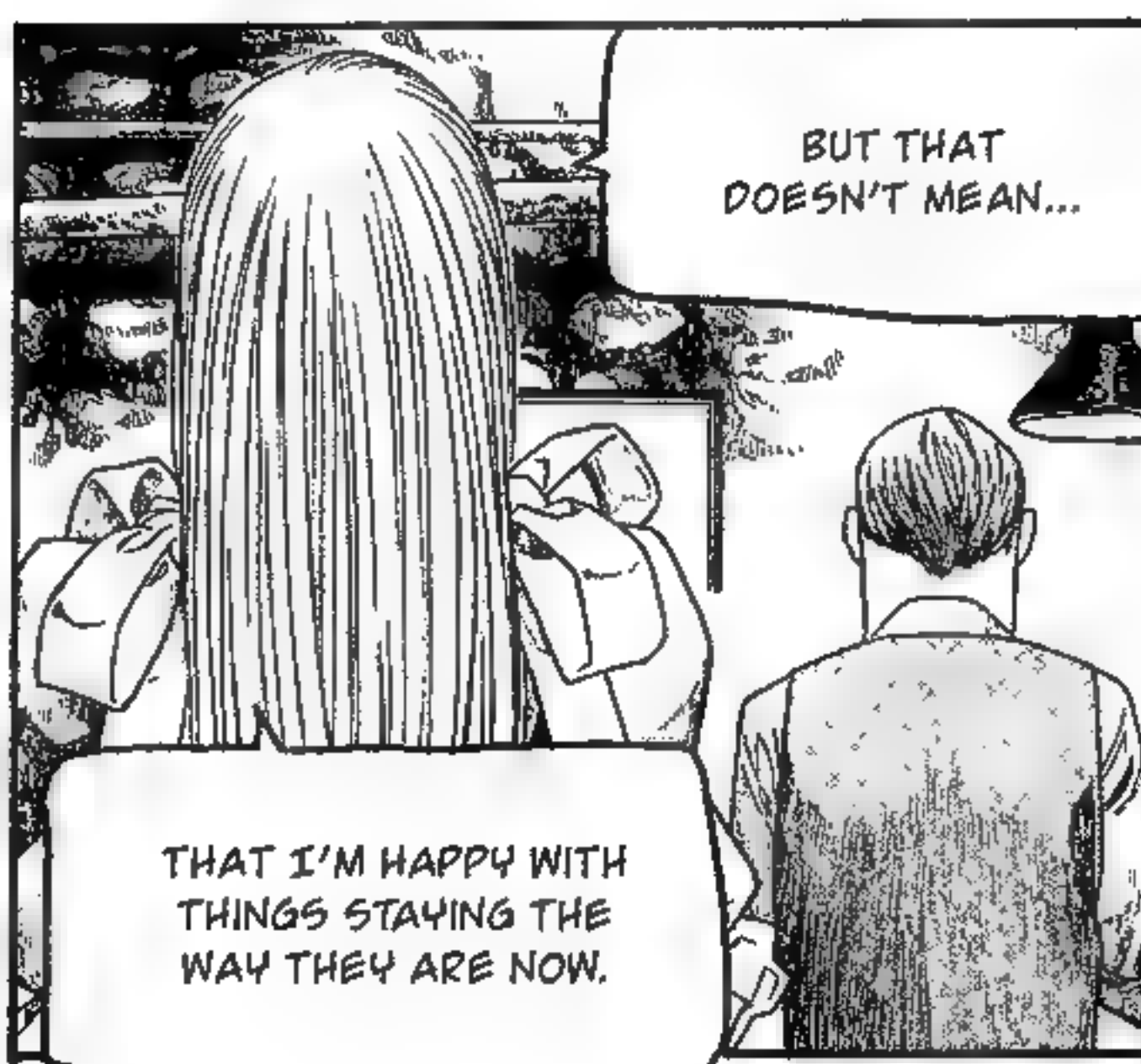
PIERRE'S GONNA  
BE SELLING HALF  
OF HIS VINEYARDS

BECAUSE THEY DISPOSED  
OF A HUGE AMOUNT OF  
WINE LAST YEAR, TOO...



MARIE,

THAT'S SO  
UNLIKE YOU.



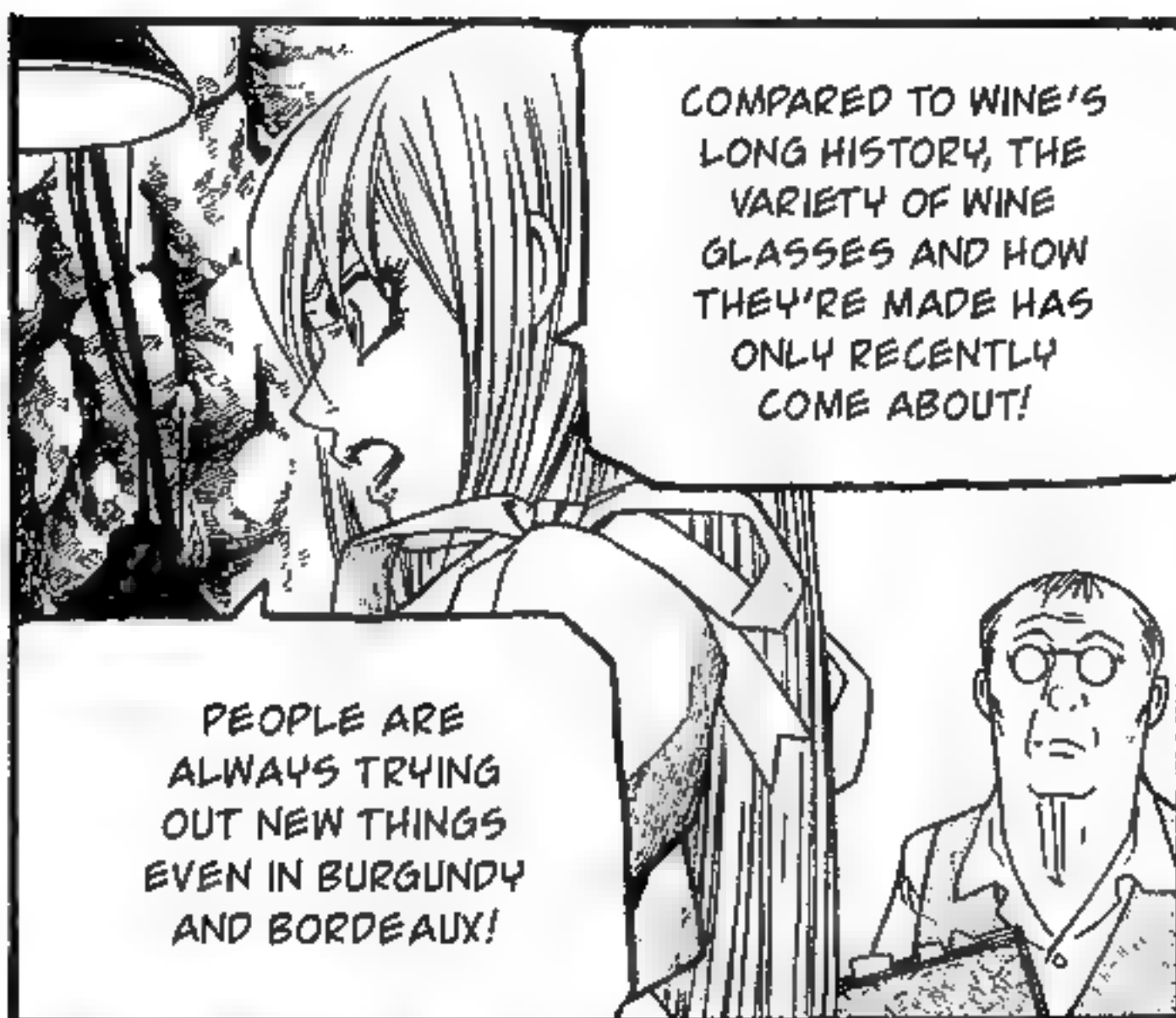
BUT THAT  
DOESN'T MEAN...

THAT I'M HAPPY WITH  
THINGS STAYING THE  
WAY THEY ARE NOW.



WHAT CAN ANYTHING  
NEW DO FOR BURGUNDY?

EVERY ATTEMPT AT DOING  
SOMETHING WAS EXHAUSTED  
LONG AGO, RESULTING IN A  
PERFECTLY FLAWLESS WINEMAKING  
PROCESS IN THIS REGION.



COMPARED TO WINE'S  
LONG HISTORY, THE  
VARIETY OF WINE  
GLASSES AND HOW  
THEY'RE MADE HAS  
ONLY RECENTLY  
COME ABOUT!

PEOPLE ARE  
ALWAYS TRYING  
OUT NEW THINGS  
EVEN IN BURGUNDY  
AND BORDEAUX!



I'M NOT SUGGESTING TO  
PLANT WHITE GRAPES IN  
THE VINEYARDS THAT  
HAVE RED GRAPES,

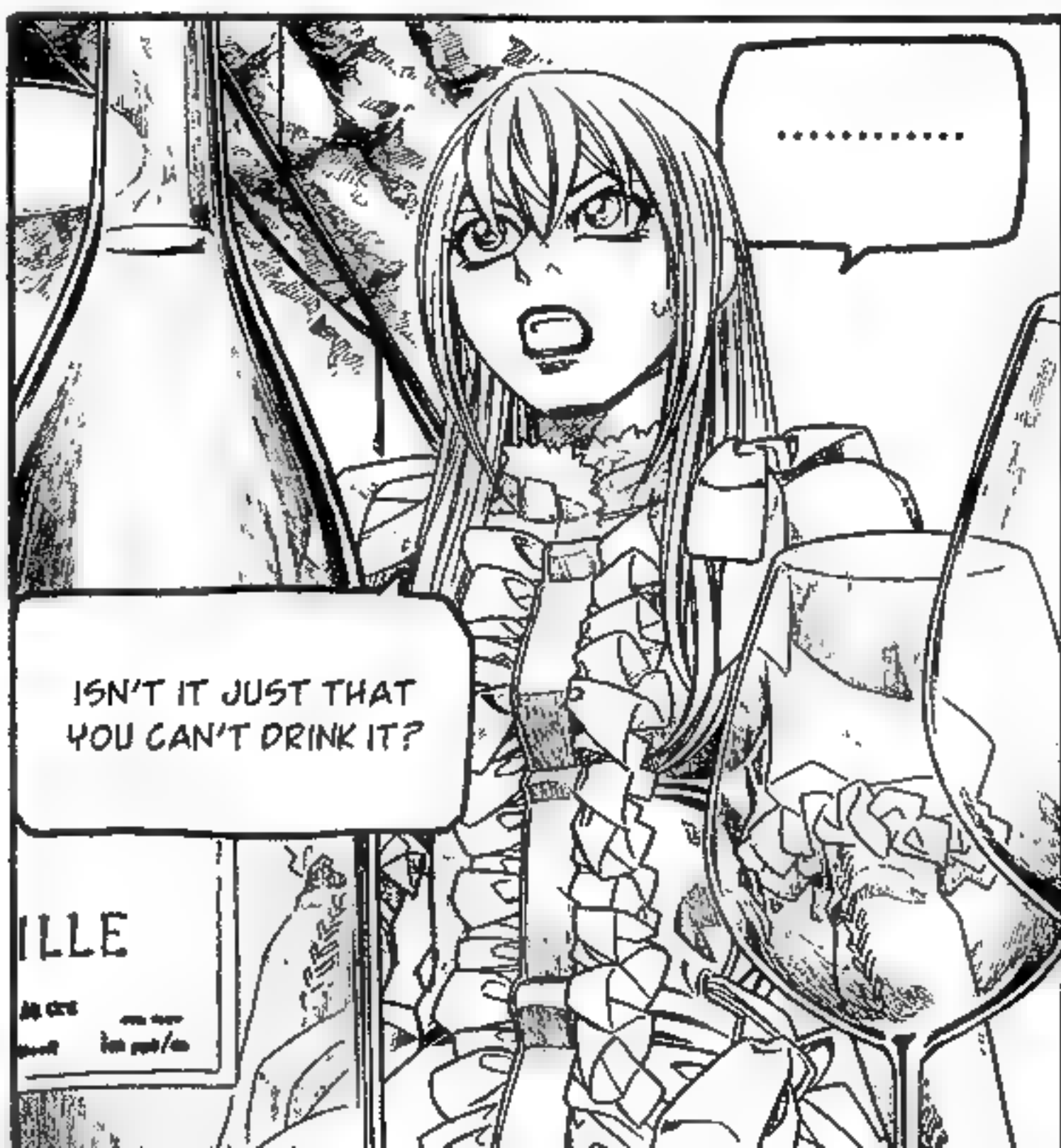
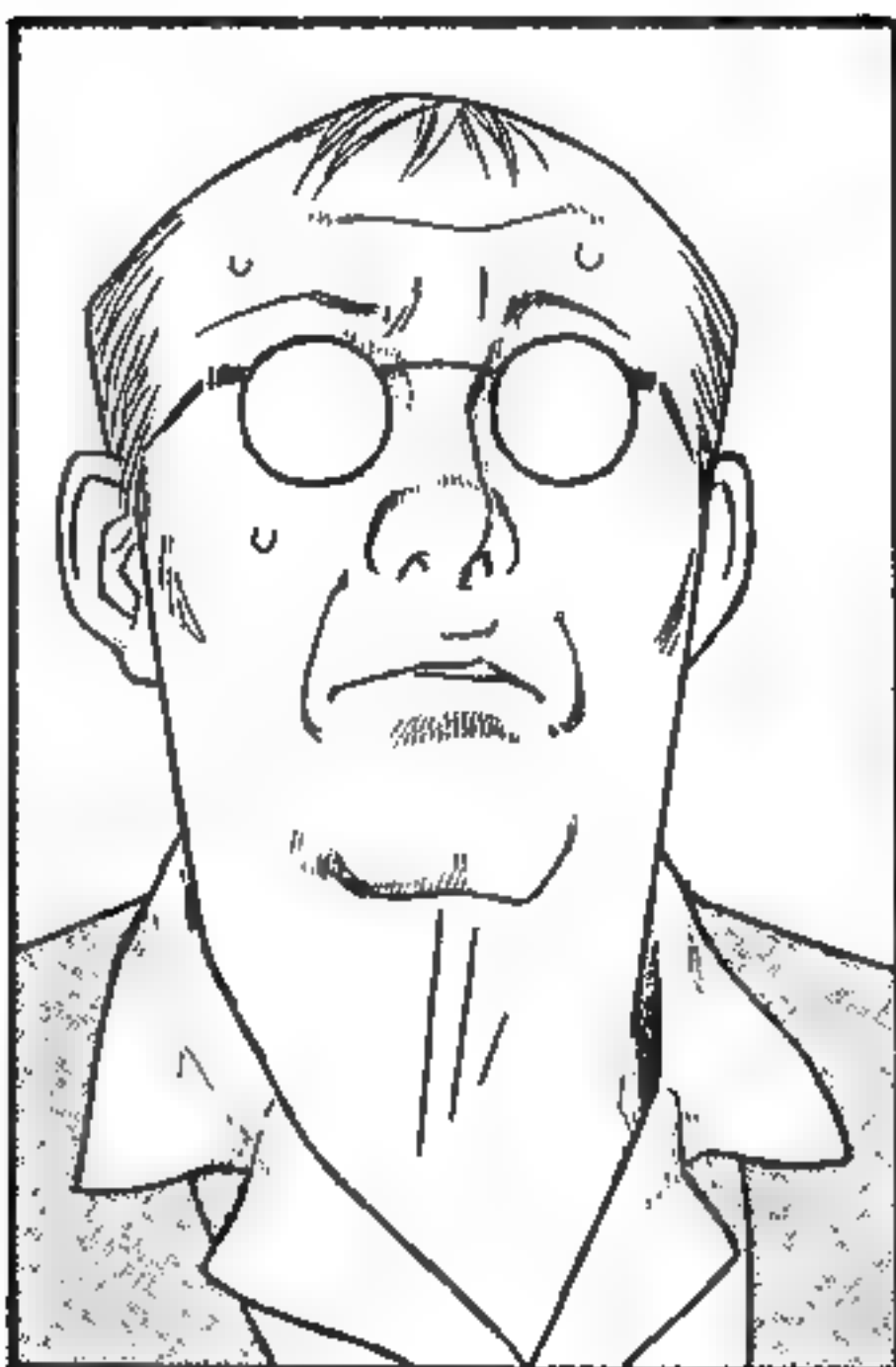
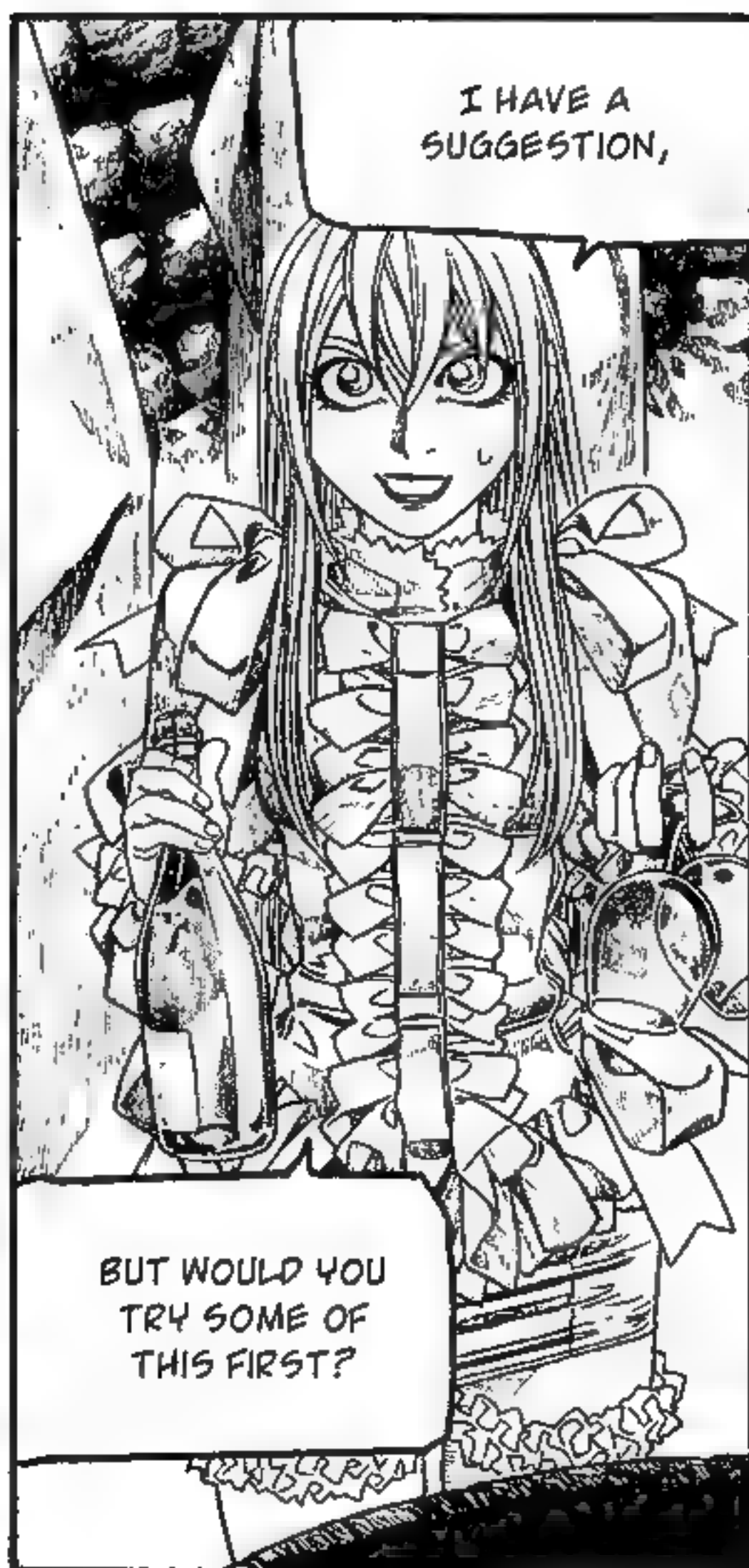
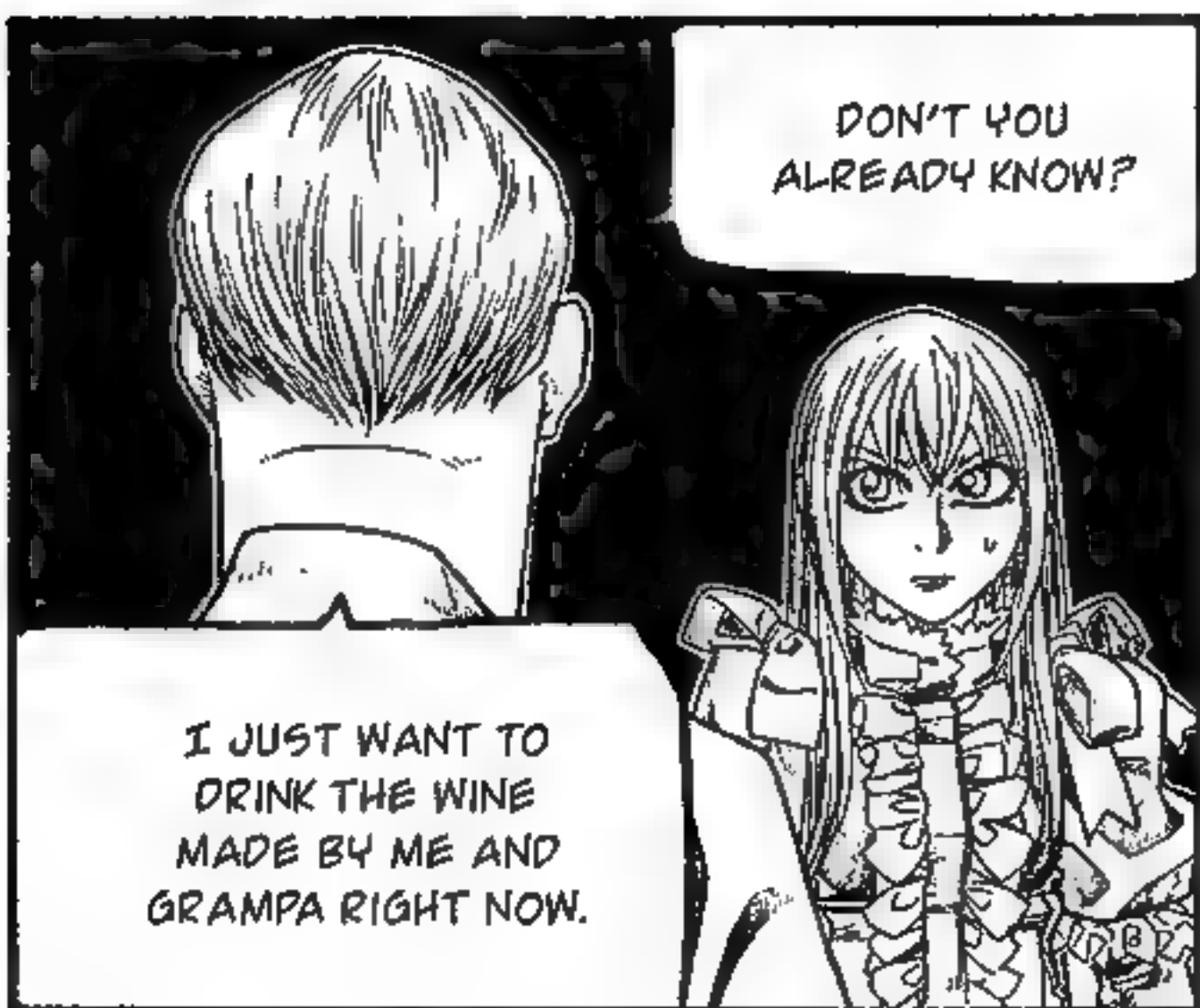
BUT CHANGING FROM  
CORKS TO SCREW CAPS  
OR USING CARTONS OR  
PLASTIC BOTTLES  
INSTEAD OF GLASS  
BOTTLES ARE HOW  
YOU EXPERIMENT.



WHERE IS  
THIS GOING?

WHAT ARE YOU  
TRYING TO SAY?

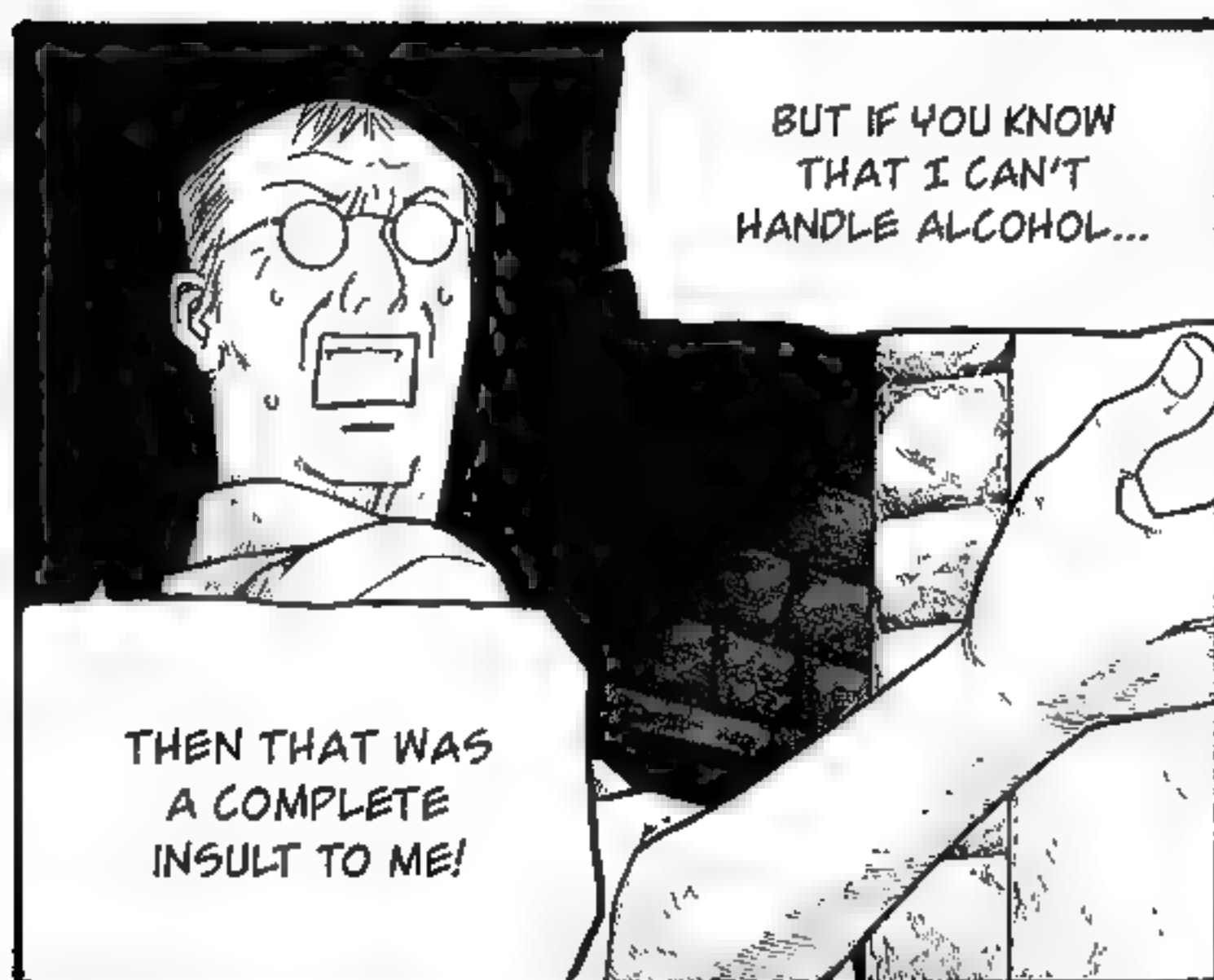






WAIT!

WAIT, DAD!



BUT IF YOU KNOW  
THAT I CAN'T  
HANDLE ALCOHOL...

THEN THAT WAS  
A COMPLETE  
INSULT TO ME!



I KNOW FULL WELL  
JUST HOW MUCH  
YOU LOVE WINE AND  
THE VINEYARD!

AND I'M VERY  
GRATEFUL THAT YOU  
HAVEN'T INTERFERED  
FOR MY SAKE!



IT WASN'T  
ANYTHING  
LIKE THAT!

LISTEN TO  
EVERYTHING I  
HAVE TO SAY!





HASEGAWA-SAN...



ARE THINGS GOING  
BETTER FOR YOU...?

IT MAY SEEM TO  
YOU THAT I FAIL AT  
EVERYTHING I DO,

BUT GRAMPA HAS  
BEEN SHOWING ME THE  
ROPES AND I'VE BEEN  
STUDYING ON MY OWN, TOO!

I KNOW!

I'M TRYING TO TALK TO  
YOU WITH THAT IN MIND,  
SO WHY DID THINGS TURN  
OUT LIKE THIS!?

BUMP





What it means is on the next page.

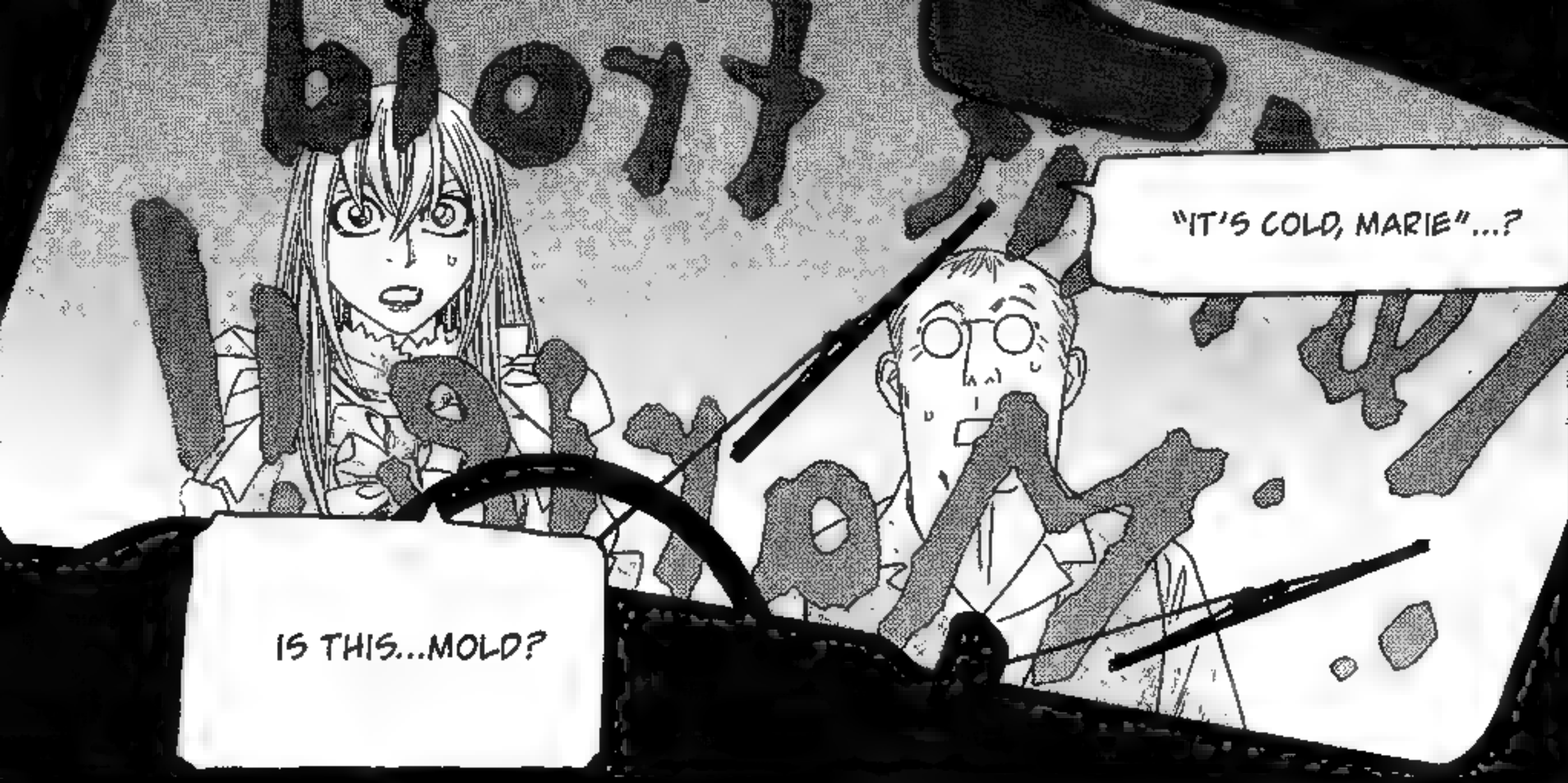




Hachimitsu Scans

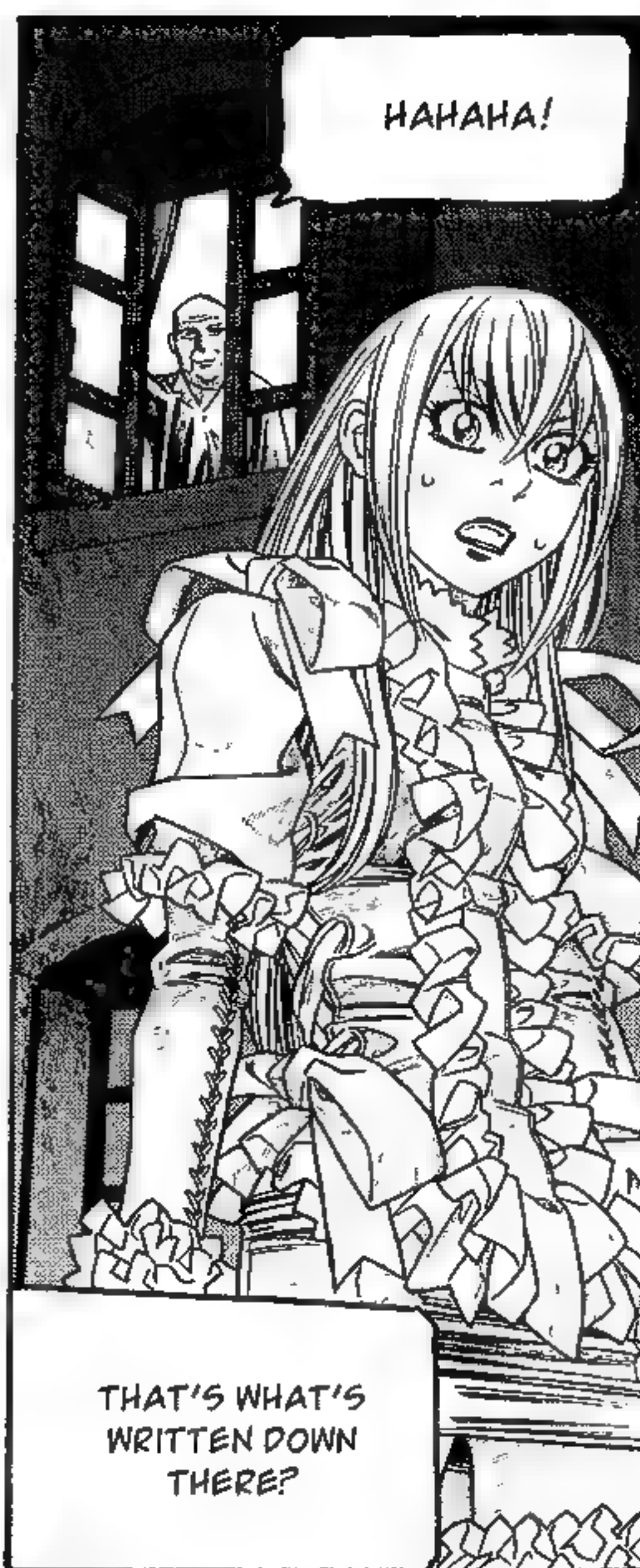
~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



"IT'S COLD, MARIE"...?

IS THIS...MOLD?



HAHAHA!

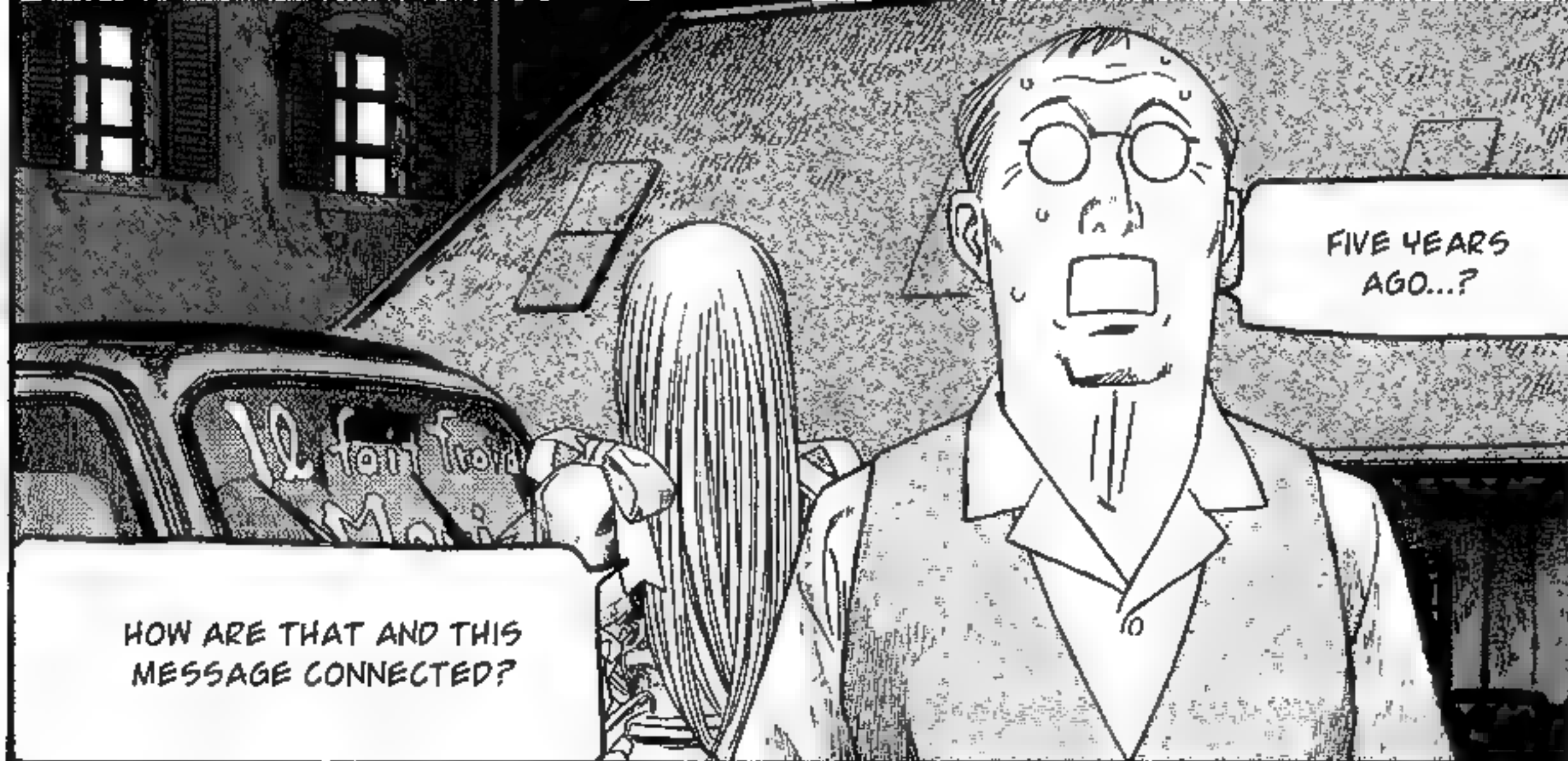
THAT'S WHAT'S  
WRITTEN DOWN  
THERE?

COME TO THINK OF IT,  
THE WEATHER IN  
BURGUNDY THIS  
YEAR...

IS SIMILAR TO THAT  
YEAR WHEN YOUR DAD  
WAS GONE BECAUSE  
OF WORK, MARIE.

This story is of course fiction. By the way, the message written on the car's windshield the last chapter means "It's cold, Marie" just as it says in the first panel. The chapter title this time will be explained in the next chapter. It's kind of like a keyword. Yeah, because this is a story manga.





FIVE YEARS  
AGO...?

HOW ARE THAT AND THIS  
MESSAGE CONNECTED?



Marie  
She's  
nicknamed  
the  
"white goth".  
Please enjoy  
her change  
of clothes  
this chapter.

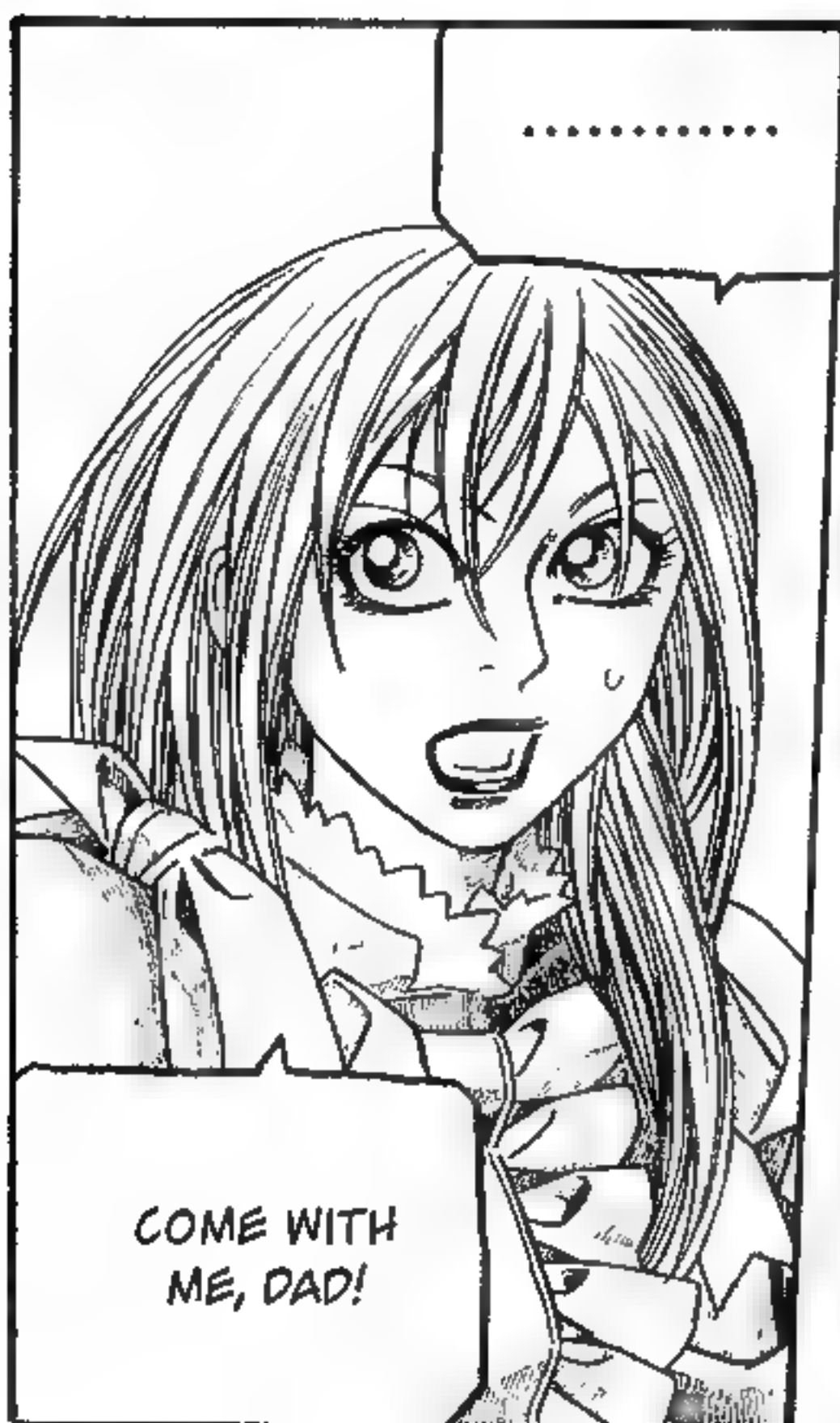


THAT YEAR...

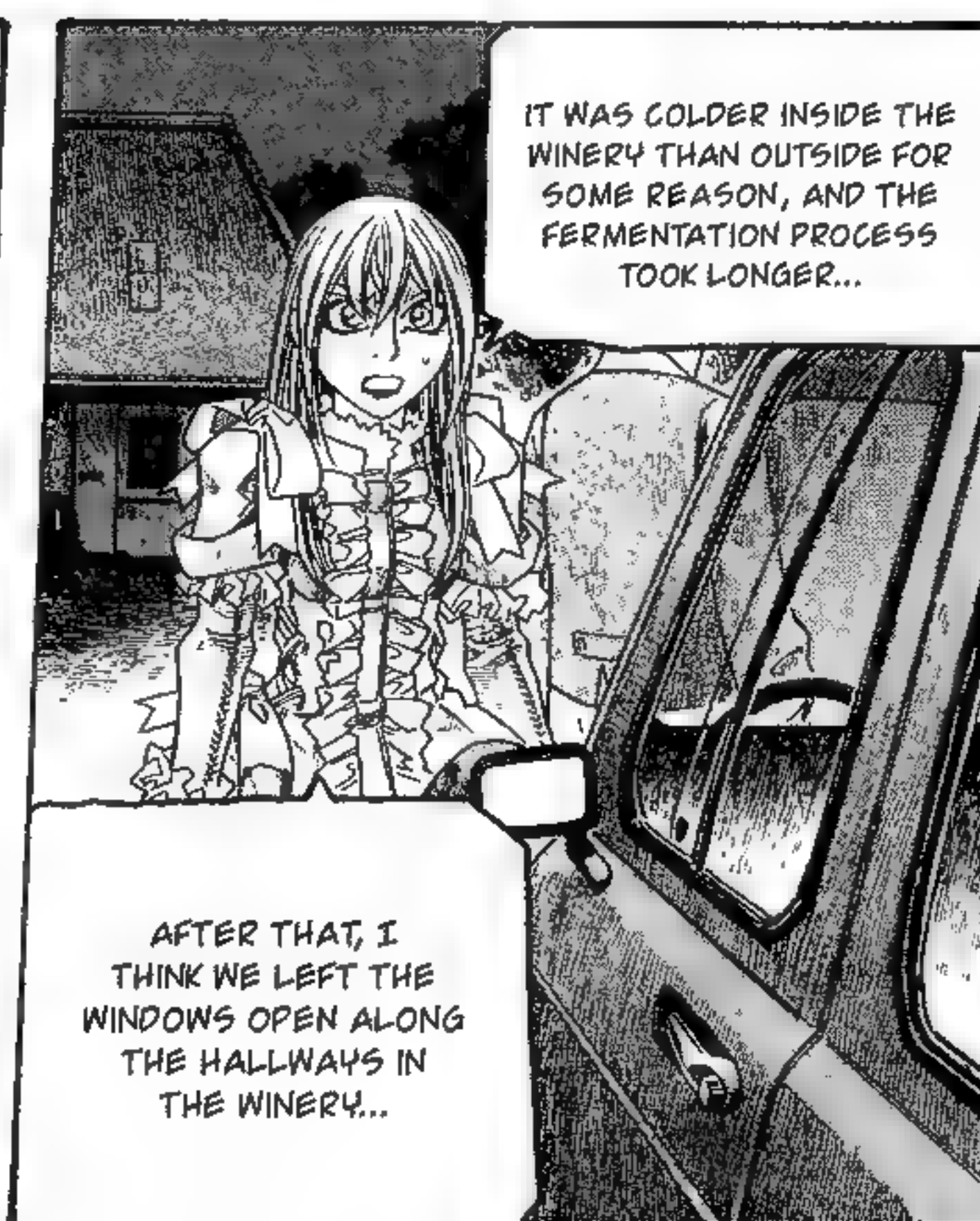
IT RAINED A LOT FROM THE  
START OF SUMMER UNTIL THE  
HARVEST, AND ON TOP OF THE  
HARVEST BEING DELAYED, THE  
FROST CAME EARLY...



Marie's  
father  
In short,  
he can't  
drink.



.....  
COME WITH  
ME, DAD!



IT WAS COLDER INSIDE THE  
WINERY THAN OUTSIDE FOR  
SOME REASON, AND THE  
FERMENTATION PROCESS  
TOOK LONGER...

AFTER THAT, I  
THINK WE LEFT THE  
WINDOWS OPEN ALONG  
THE HALLWAYS IN  
THE WINERY...



Marie's  
grampa  
He's a  
man of few  
words, but  
he talks the  
most of any  
time up  
to now

Excuse me for repeating myself, but the  
horizontal bubbles are in French. Just in case.

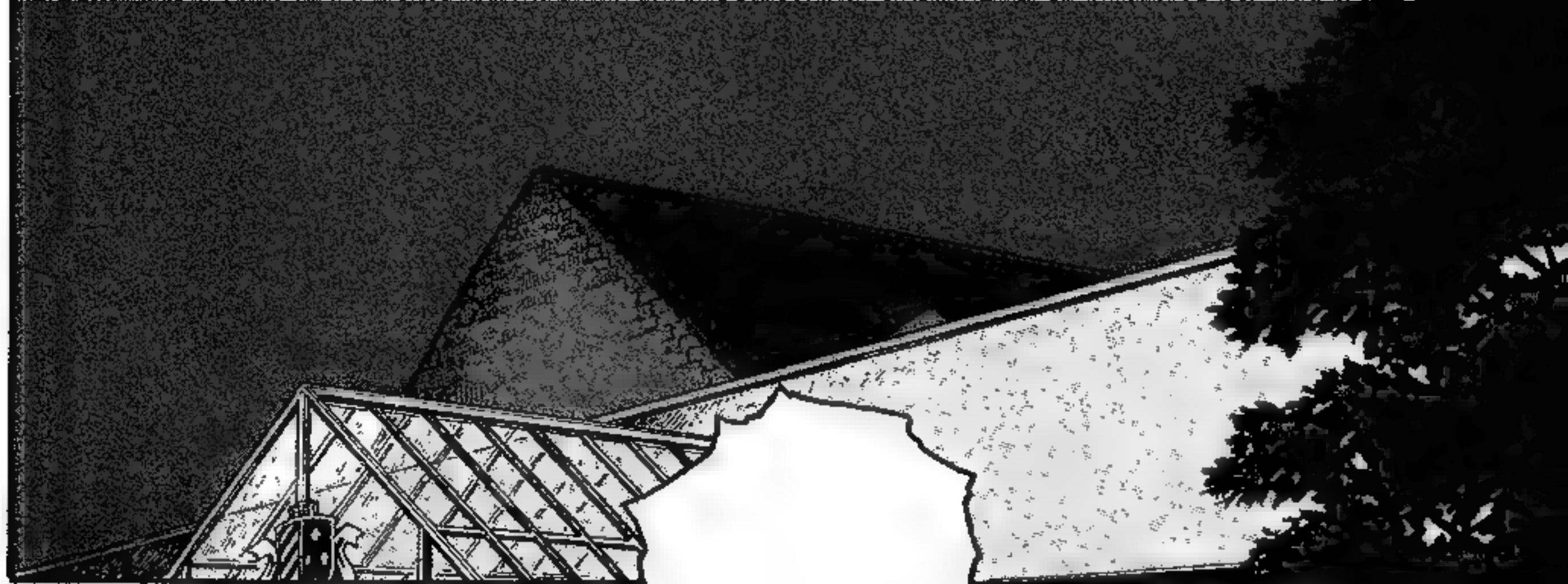
CH. 71:

TRAVAILLEZ PAR TOUS!

DID MARIE THINK  
THE MICROBES WERE  
SPEAKING TO US, TOO?

THAT WOULD BE PRETTY  
INTERESTING IF THAT  
WERE THE CASE...





**MILADY!**



**Tadayasu Sawaki**

I got a letter asking if he's had blond hair ever since the entrance ceremony, but well, let's just say it was his college debut.



**Haruka Hasegawa**

She might like wearing a white jacket above her bondage-esque clothing.





RYUUTA-KUN?

Shake

RY...

Shake



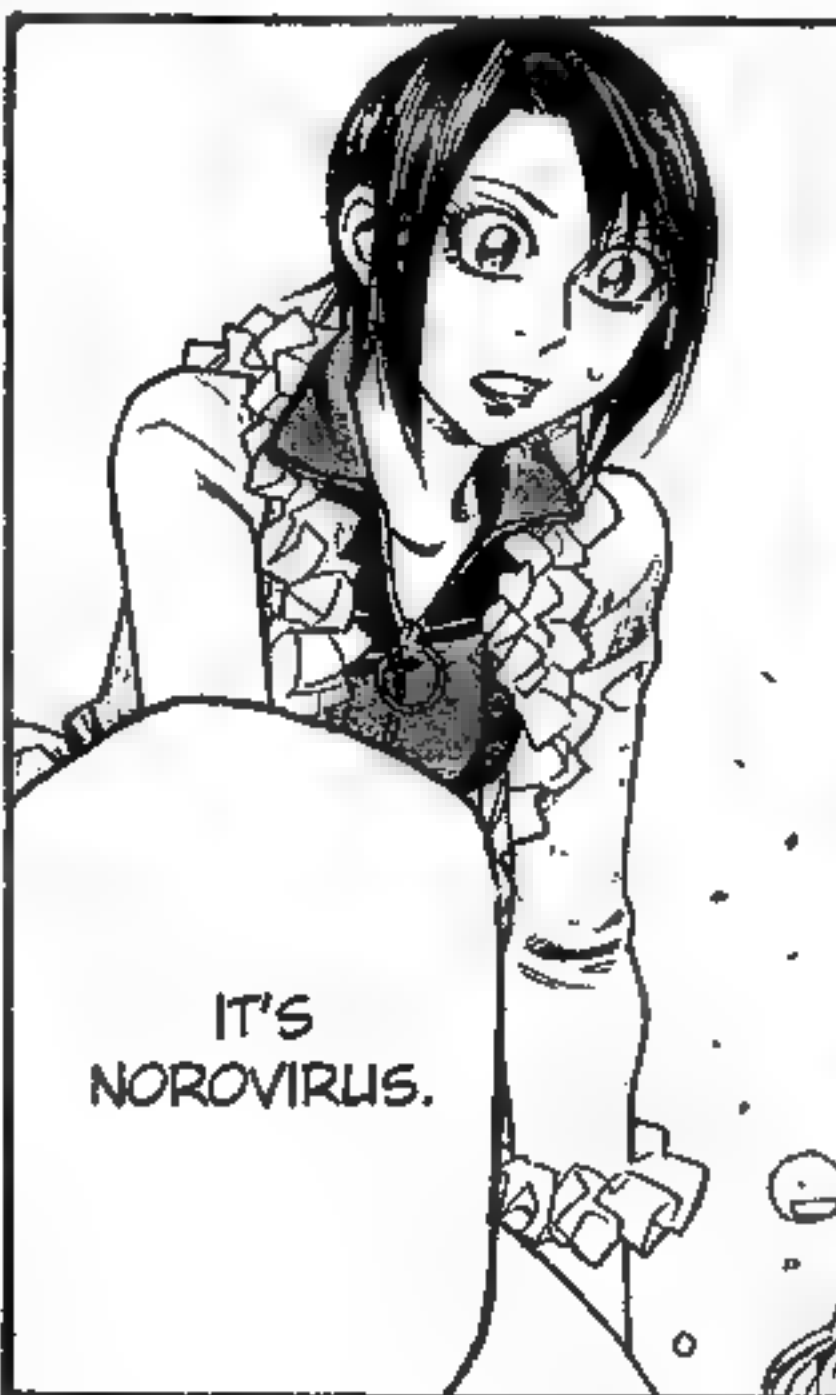
H...HE JUST COLLAPSED ALL OF A SUDDEN...

H A A A A A A!

H A A A A A A!



STOP, HASE-GAWA-SAN!



IT'S NOROVIRUS.



I'VE SEEN THIS ONE BEFORE.

Paris

Sapovirus

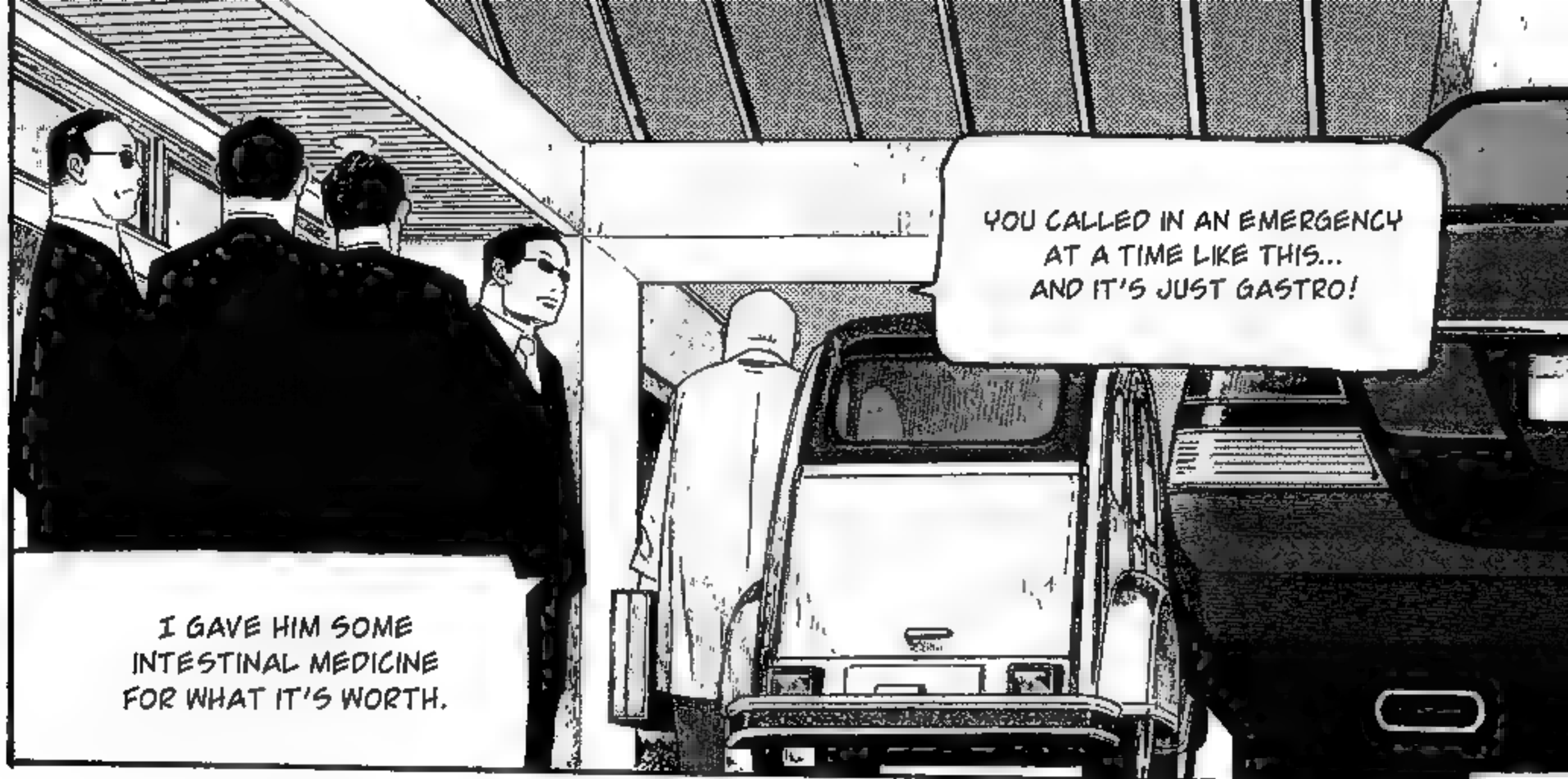
Lagovirus

Vesivirus

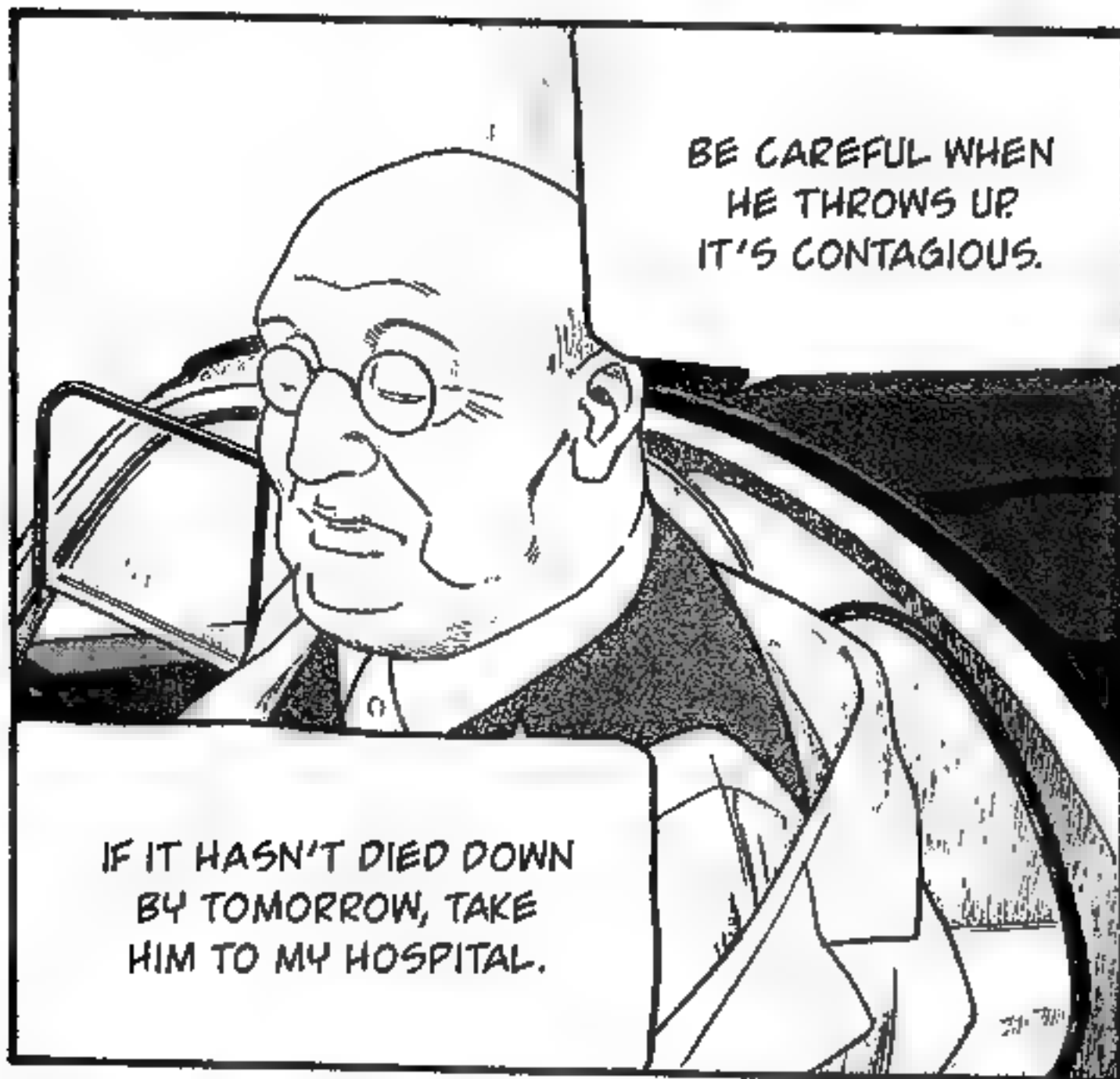
Norovirus

These guys are the cause of about half of food poisoning cases. It's strong in acidic, alcoholic and salty environments, and it can survive temperatures above 60 degrees Celsius. It's thought to be in a lot of shellfish, but it's just detected a lot in that, and it can be found anywhere. After a one or two day incubation period, poisoning symptoms manifest such as vomiting and diarrhea. It's hard to deal with the symptoms, so all you can do is stay hydrated and just bear with it. Its friends are Sapovirus, Lagovirus and Vesivirus, but only Norovirus and Sapovirus cause problems for people.



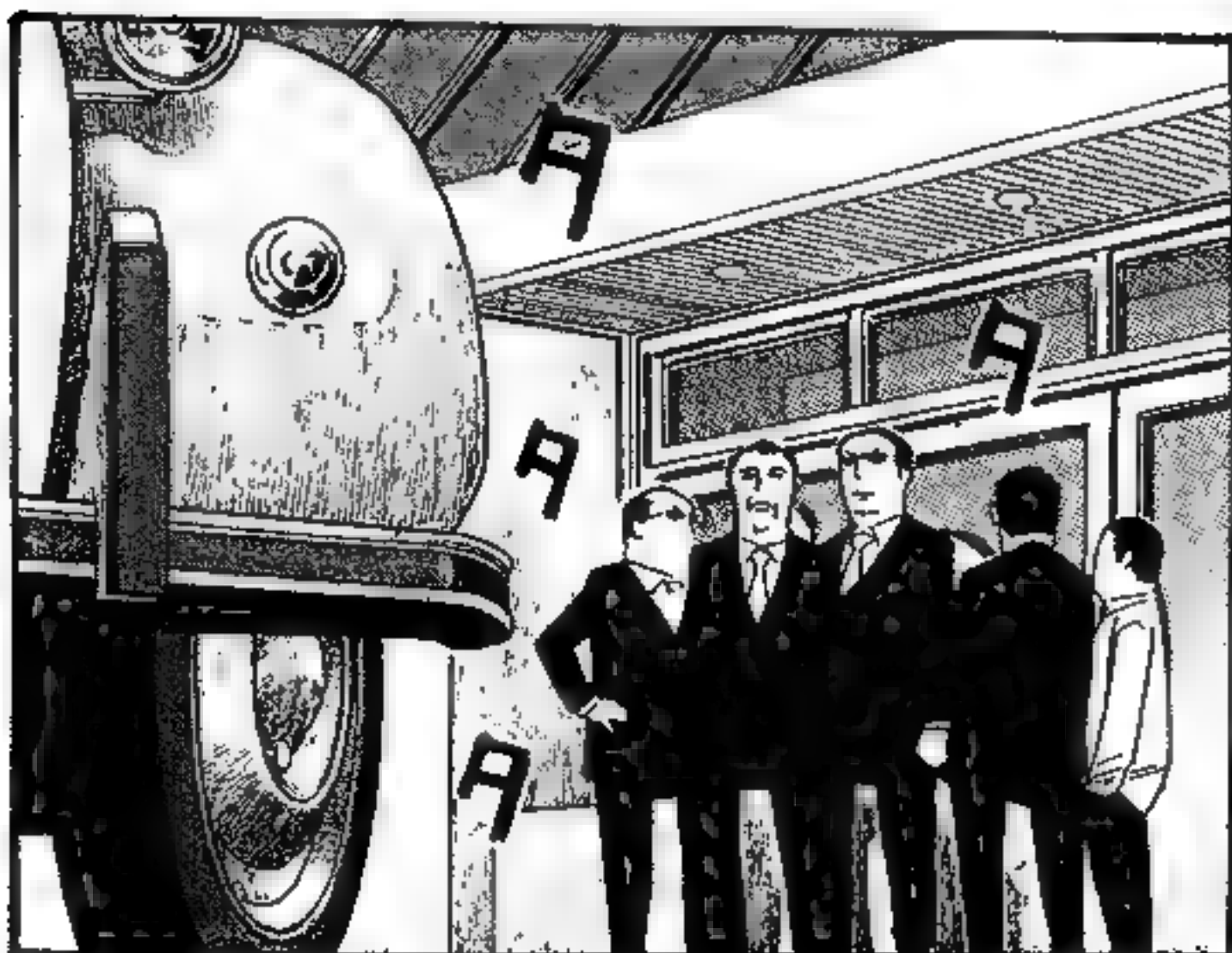


I GAVE HIM SOME  
INTESTINAL MEDICINE  
FOR WHAT IT'S WORTH.



BE CAREFUL WHEN  
HE THROWS UP  
IT'S CONTAGIOUS.

IF IT HASN'T DIED DOWN  
BY TOMORROW, TAKE  
HIM TO MY HOSPITAL.



GASTRO?

IT'S A  
FRENCH  
STOMACH  
ACHE.

IT'S BASICALLY  
THE COMMON  
NAME FOR A  
NOROVIRUS  
INFECTION.



Kaoru  
M sato  
A certain  
manufacturer  
approached  
us with the  
suggestion  
to sell  
the "Par s"  
sweatsh rt



Takuma  
Kawahama  
I heard a  
figure of the  
Car bbean  
Yellow  
Dugong  
will be  
snowcased  
at Wonder  
Fest val.



The driver

He doesn't have a name, but he helped Hasegawa escape, and he's reliable in times of need.

BUT THEY'RE ONE OF THE REASONS WHY I CAN'T EAT RAW FOOD.

IT'S SAID THAT YOU'LL BE FINE AS LONG AS YOU HAVE ENOUGH STRENGTH TO FIGHT IT OFF...

YOU'VE PROBABLY OFTEN HEARD THAT NOROVIRUS IS IN OYSTERS AND SHELLFISH,

IF WE PUT TOGETHER A LIST OF WHICH FOOD SAWAKI FINDS NOROVIRUS IN, WOULDN'T THAT BE PRETTY AMAZING FOR SOCIETY?

YEAH, WE COULD SELL THAT REPORT TO THE PROFESSOR.

BUT OTHER THAN SHELLFISH, YOU CAN FIND THOSE GUYS ANYWHERE.

MAYBE HE SELFISHLY REQUESTED SOME SASHIMI AGAIN.

BUT... WHAT COULD HE HAVE EATEN RAW IN BURGUNDY?

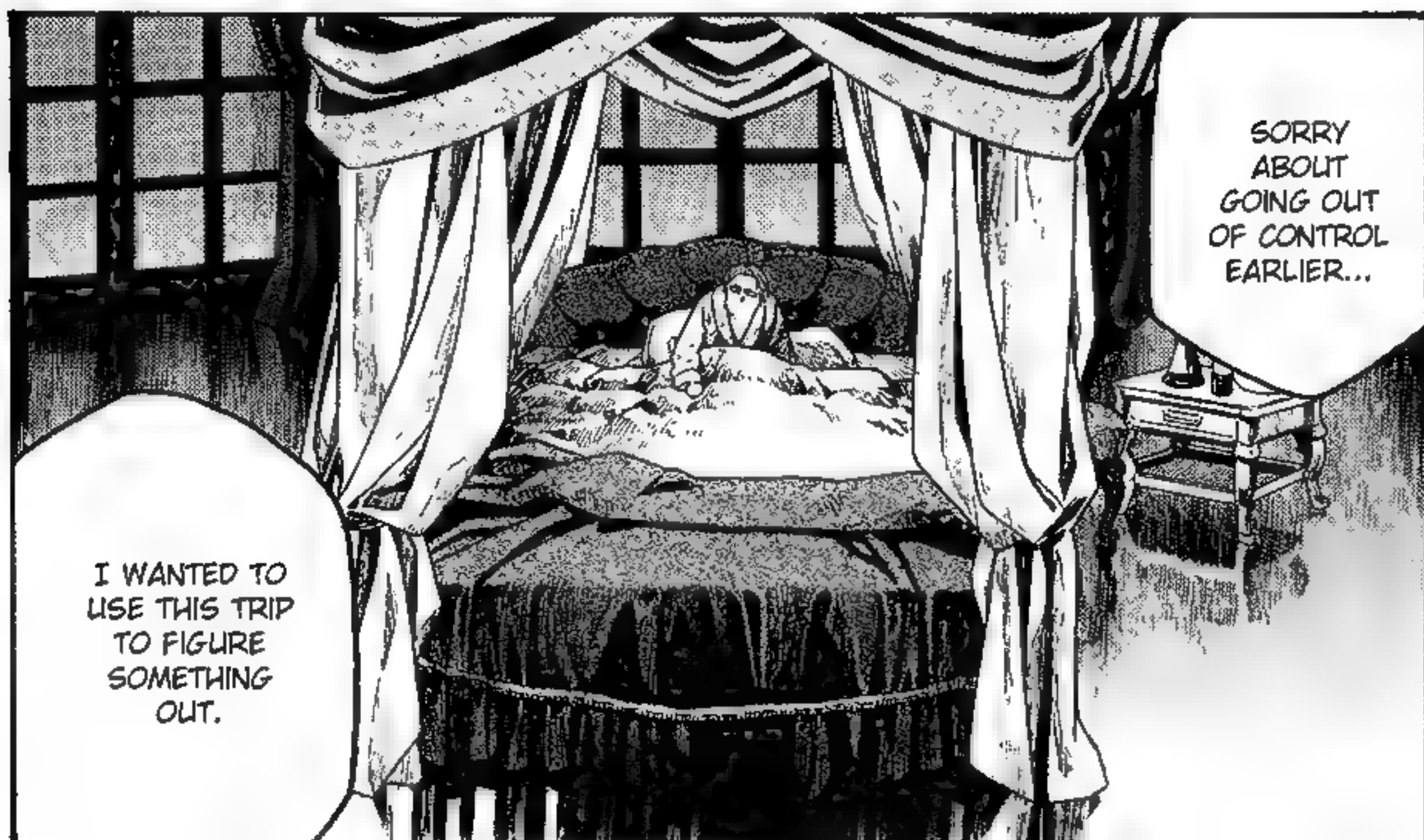
ANYWAY, IT'S COLD OUT HERE, SO LET'S GO SIT ON THOSE SOFAS IN THE LOBBY.





Ryuuta  
He might be the least popular character, but everyone has their reasons.









I ALWAYS  
THOUGHT  
I HAD TO  
SHOW YOU  
MY STRONG  
POINTS.

I WAS  
SCARED  
OF YOU.



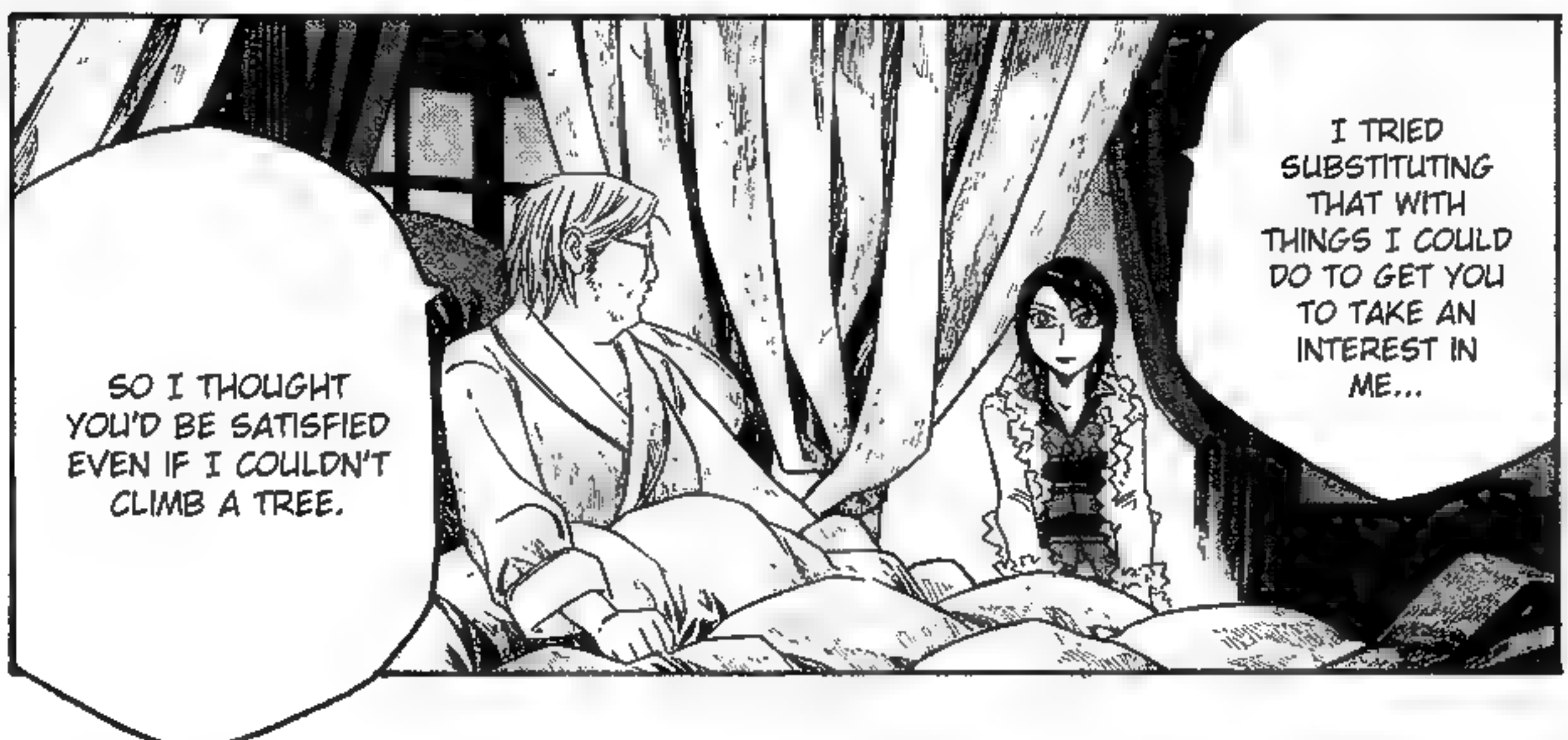
SO EVER  
SINCE  
THEN,

NO MATTER  
HOW OLD I  
GOT, I ALWAYS  
FELT UNEASY  
THAT YOU  
WOULD PESTER  
ME TO DO IT  
WHENEVER I  
SAW YOU.



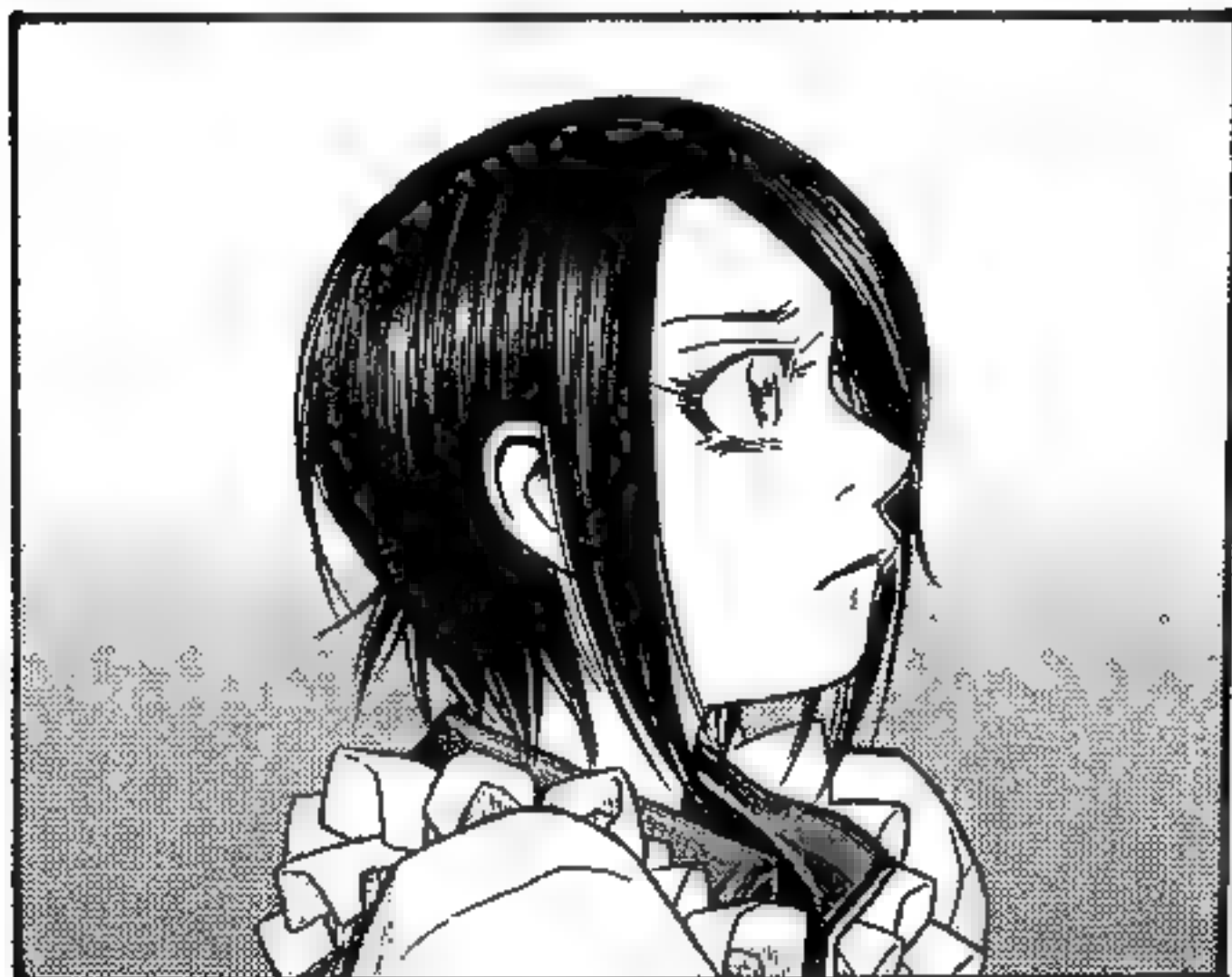
WHEN I  
REFUSED TO  
CLIMB THAT  
TREE WHEN  
WE WERE  
KIDS,

YOU TOLD ME  
TO CLIMB IT  
ANOTHER  
TIME,



SO I THOUGHT  
YOU'D BE SATISFIED  
EVEN IF I COULDN'T  
CLIMB A TREE.

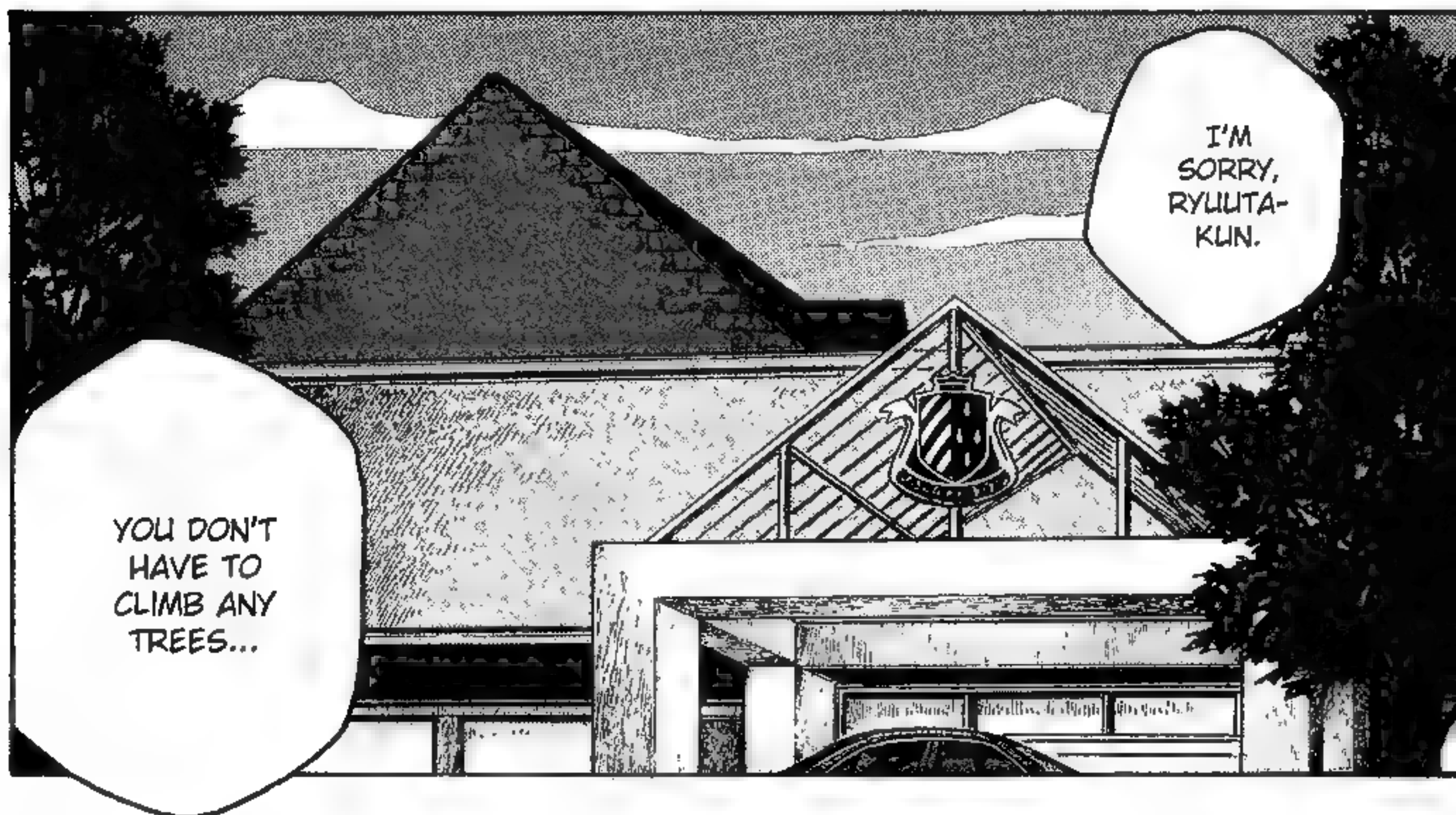
I TRIED  
SUBSTITUTING  
THAT WITH  
THINGS I COULD  
DO TO GET YOU  
TO TAKE AN  
INTEREST IN  
ME...



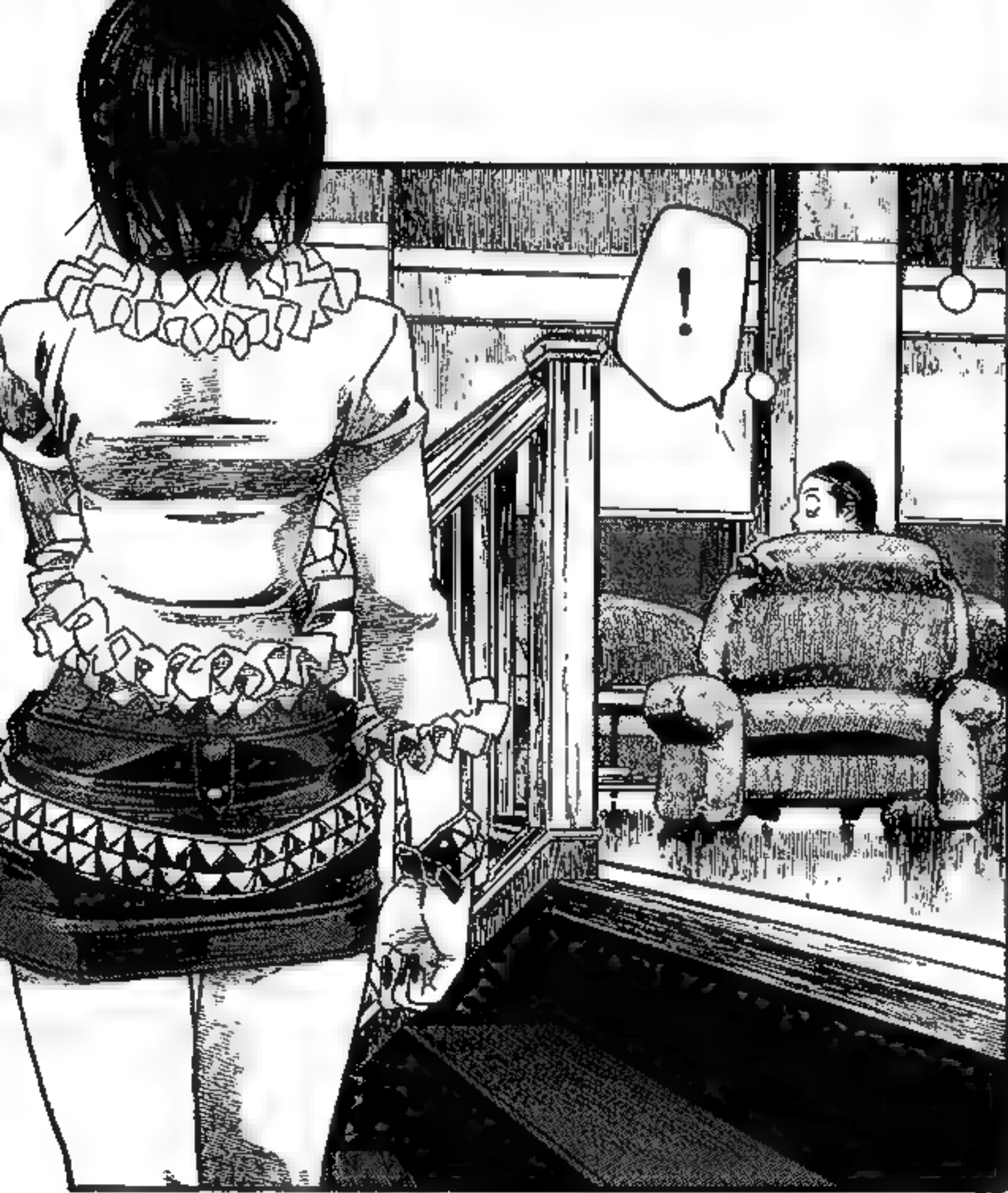




Haaaa...

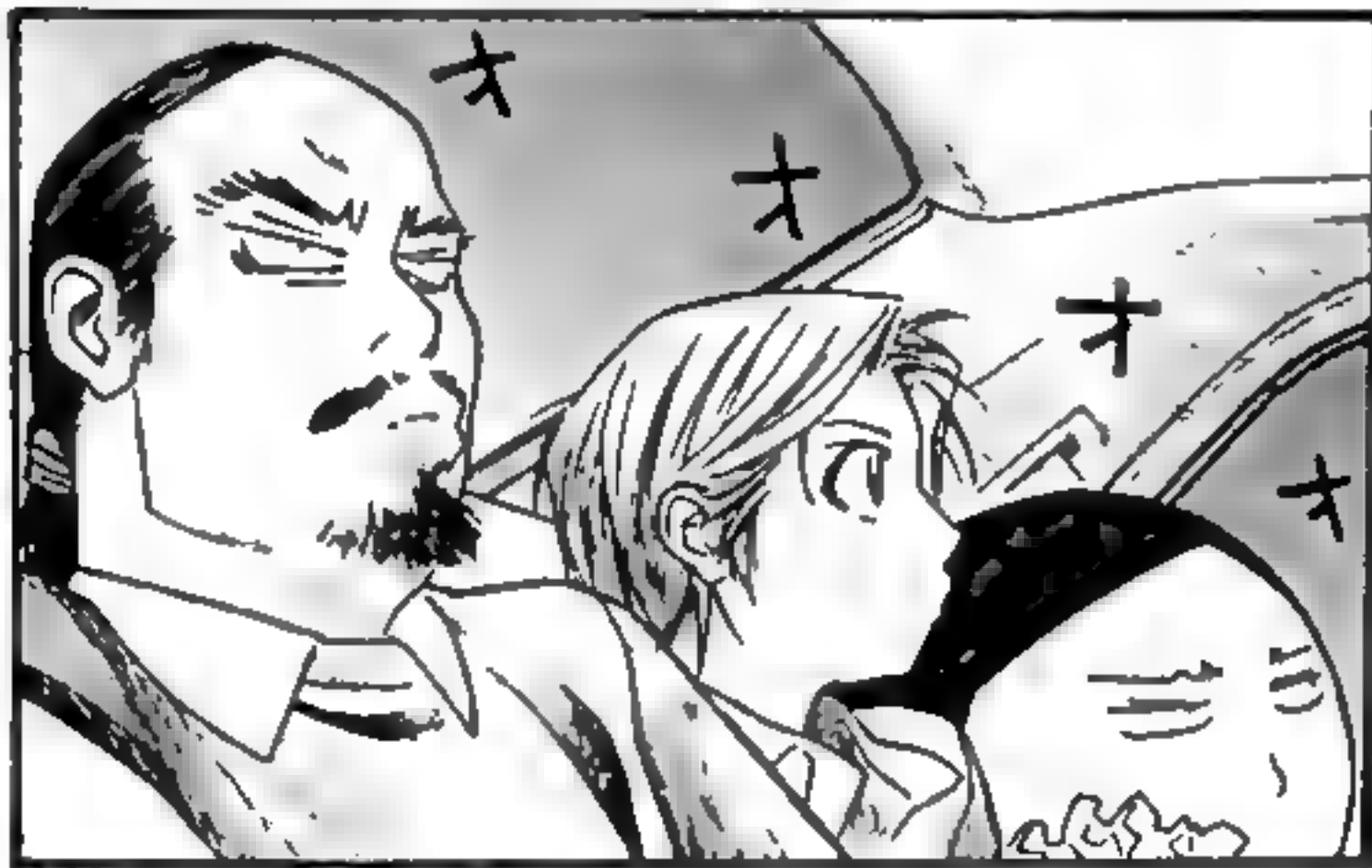














Fwomp

NOW THEN...

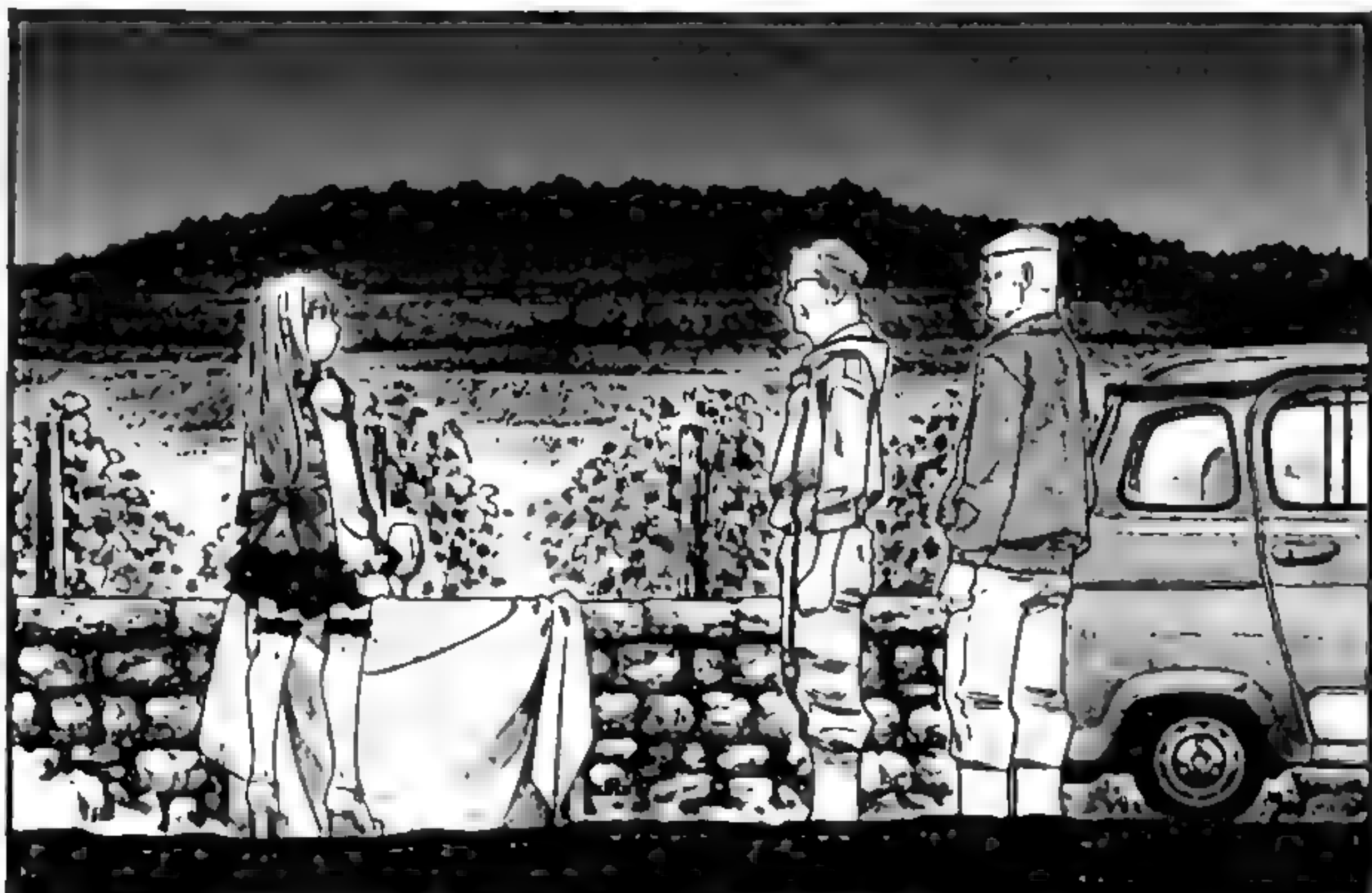
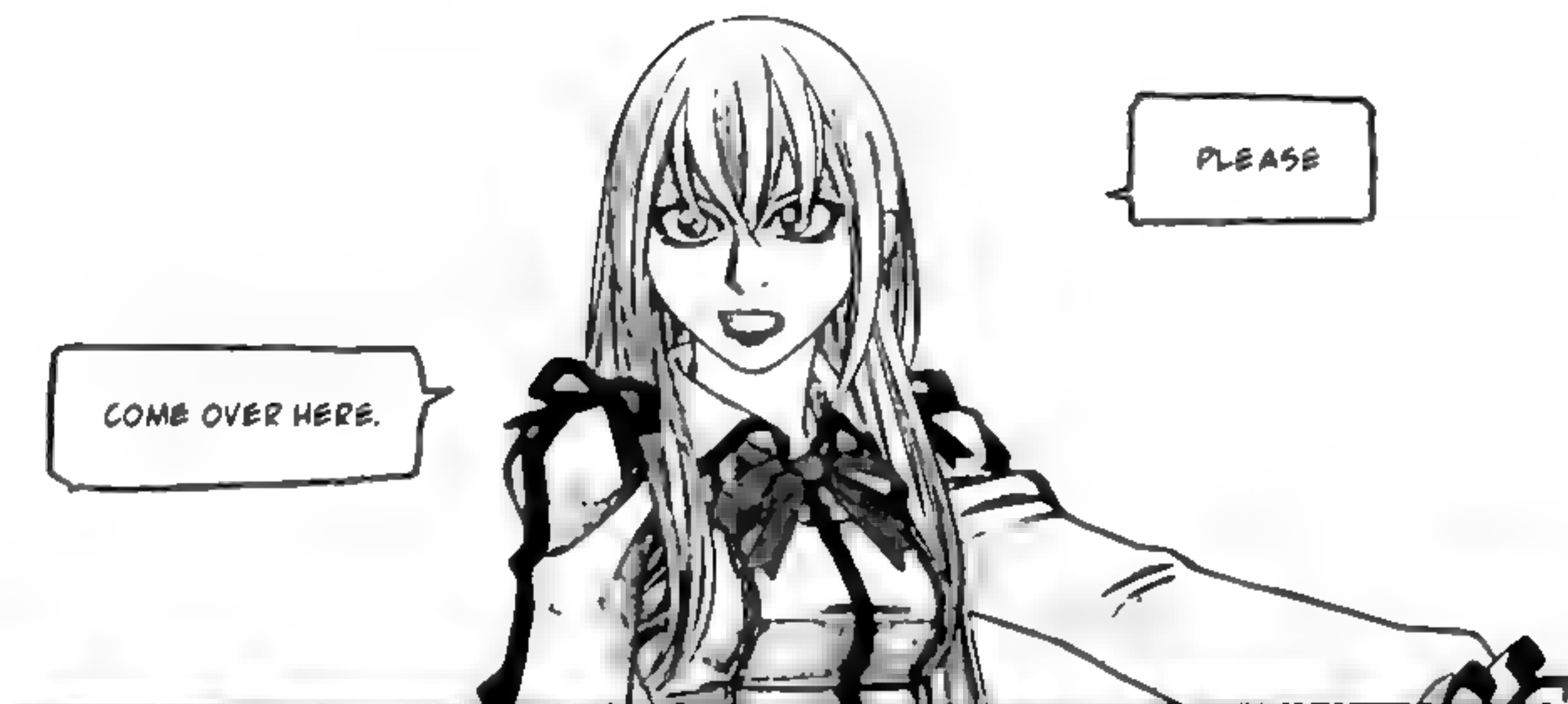


Hachimitsu Scans


~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





This story is fiction. By the way, the new year has just started, but there was a "Moyashi" event from January 24-27, 2008 at the maid cafe "Cafe Ma list" in Akihabara. There were all sorts of things including girls dressed up as Team Hasegawa and even a Moyashi menu. Ah, we're looking to do more events.



EVEN IF NO ONE WILL  
BELIEVE THAT THOSE  
MICROBES WERE  
SPEAKING TO US,

THE FACT IS THAT THE  
WINERY WAS COLD AND  
THAT OUR FAMILY IS ALL  
OVER THE PLACE...

CH. 72:  
AND NOW IT'S MORNING



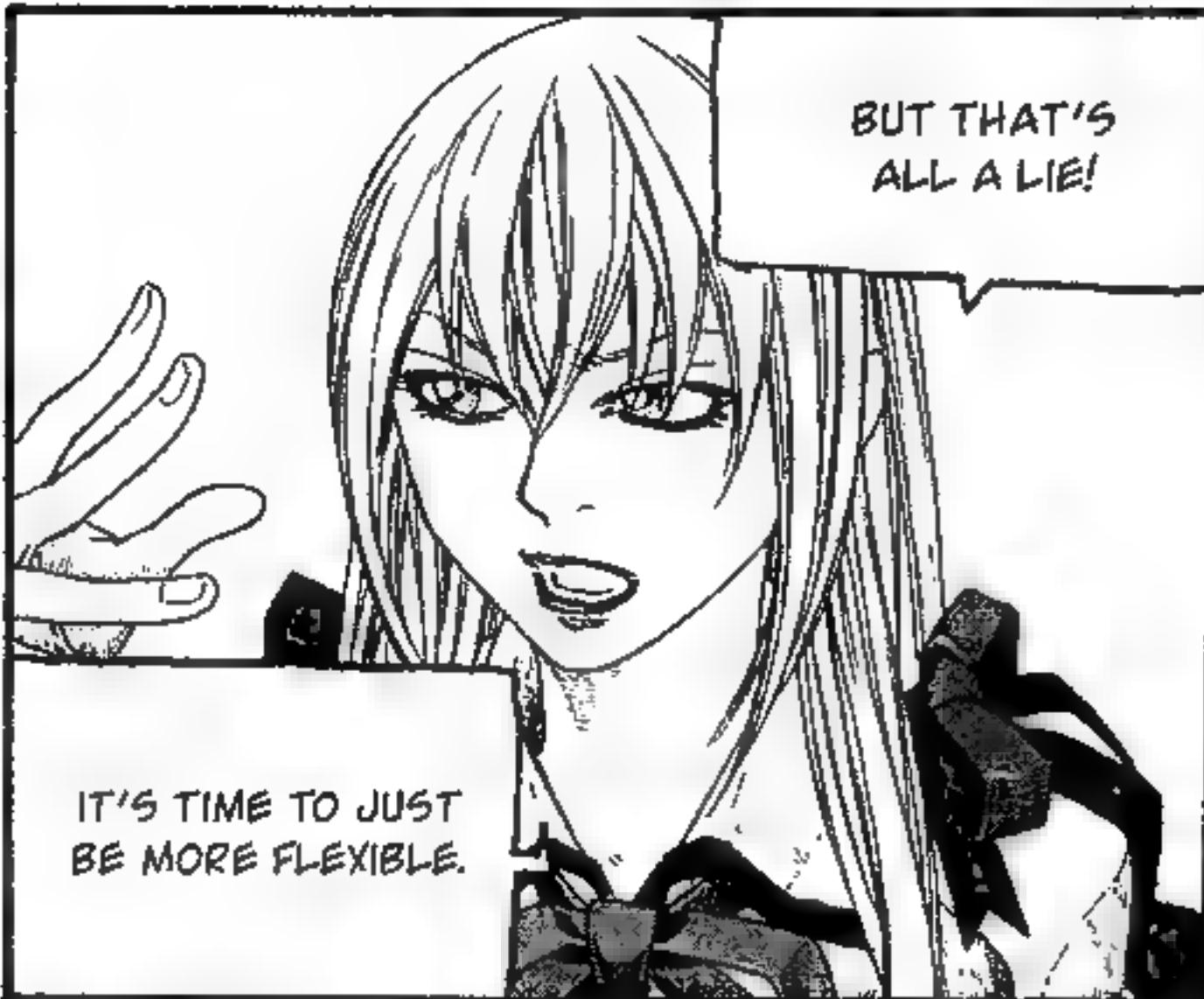


EVERYONE IN OUR FAMILY IS STUBBORN, INCLUDING ME.

WE REALLY HATE DEPARTING FROM WHAT WE WANT WHETHER BECAUSE OF OURSELVES OR SOMEONE ELSE.



Marie  
She has a lot of clothes with ribbons and frills.



BUT THAT'S ALL A LIE!

IT'S TIME TO JUST BE MORE FLEXIBLE.



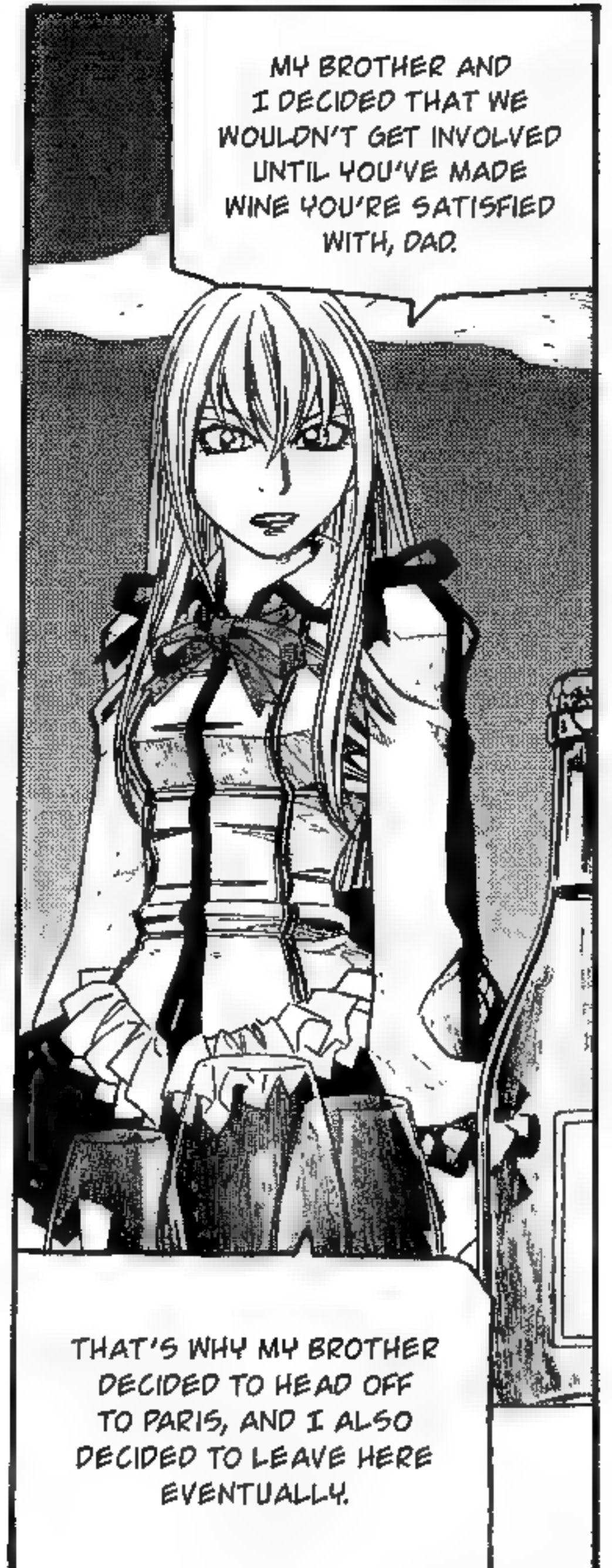
Marie's father

His name is given this chapter.



I...NO, MY BROTHER AND I

WANT TO GO OUT INTO THE VINEYARDS AND MAKE WINE HERE.



MY BROTHER AND I DECIDED THAT WE WOULDN'T GET INVOLVED UNTIL YOU'VE MADE WINE YOU'RE SATISFIED WITH, DAD.

THAT'S WHY MY BROTHER DECIDED TO HEAD OFF TO PARIS, AND I ALSO DECIDED TO LEAVE HERE EVENTUALLY.



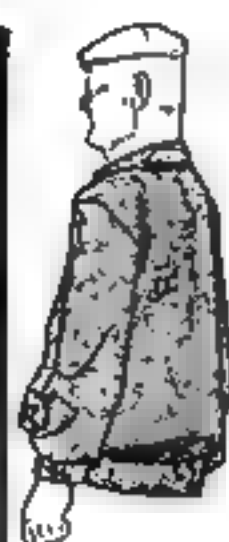
IF I'VE GOTTEN IN  
YOUR WAY, THEN  
I APOLOGIZE...

THE FACT IS THAT I CAN'T  
DRINK WINE, SO MAYBE IT  
WOULD BE BEST TO LET  
YOU HANDLE IT, MARIE...



BUT THERE'S STILL  
SOMETHING I WANT  
YOU TO HEAR,

I'M SORRY ABOUT  
YESTERDAY, DAD...



Marie's  
grampa  
He's  
always  
watching  
over them.



THERE'S NOTHING  
TO HIDE FROM YOU  
ANYMORE.

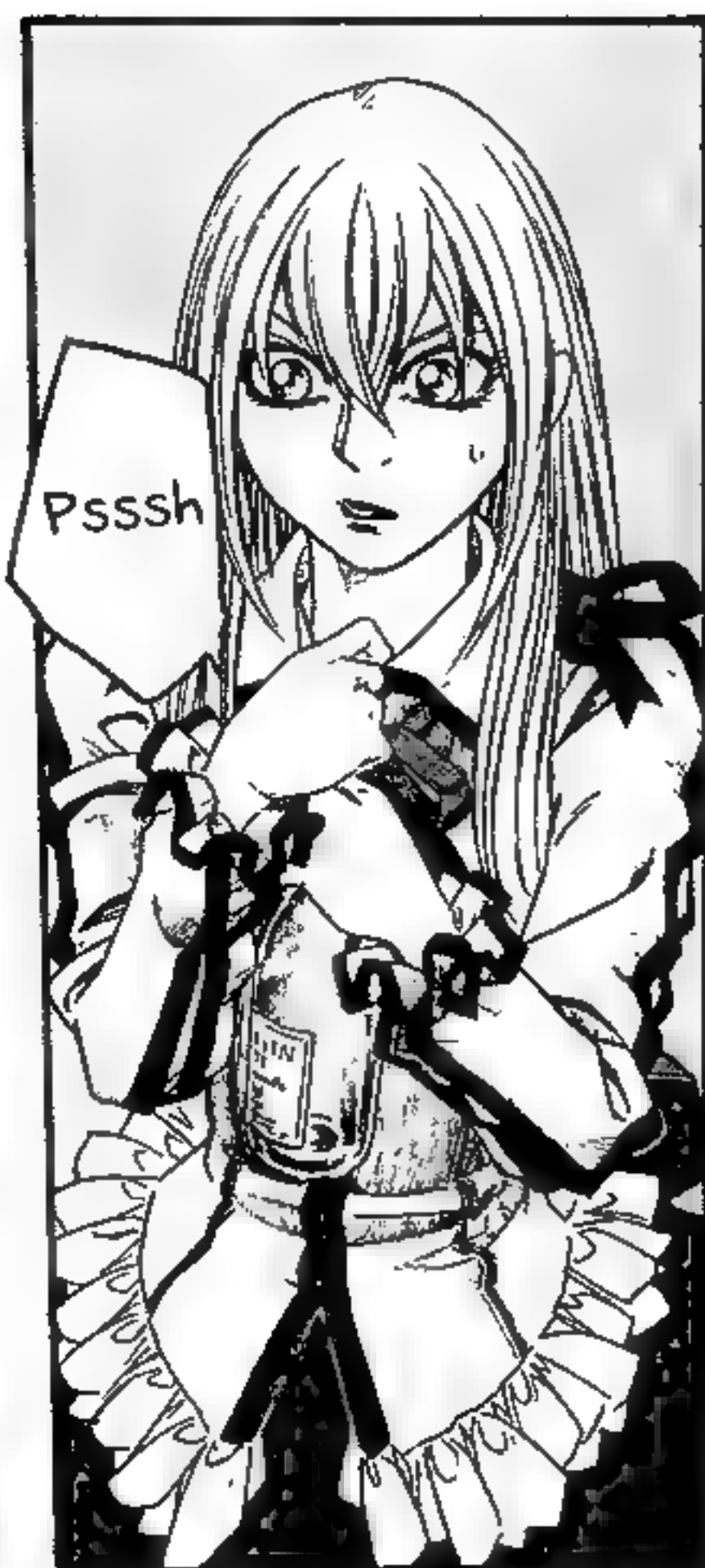
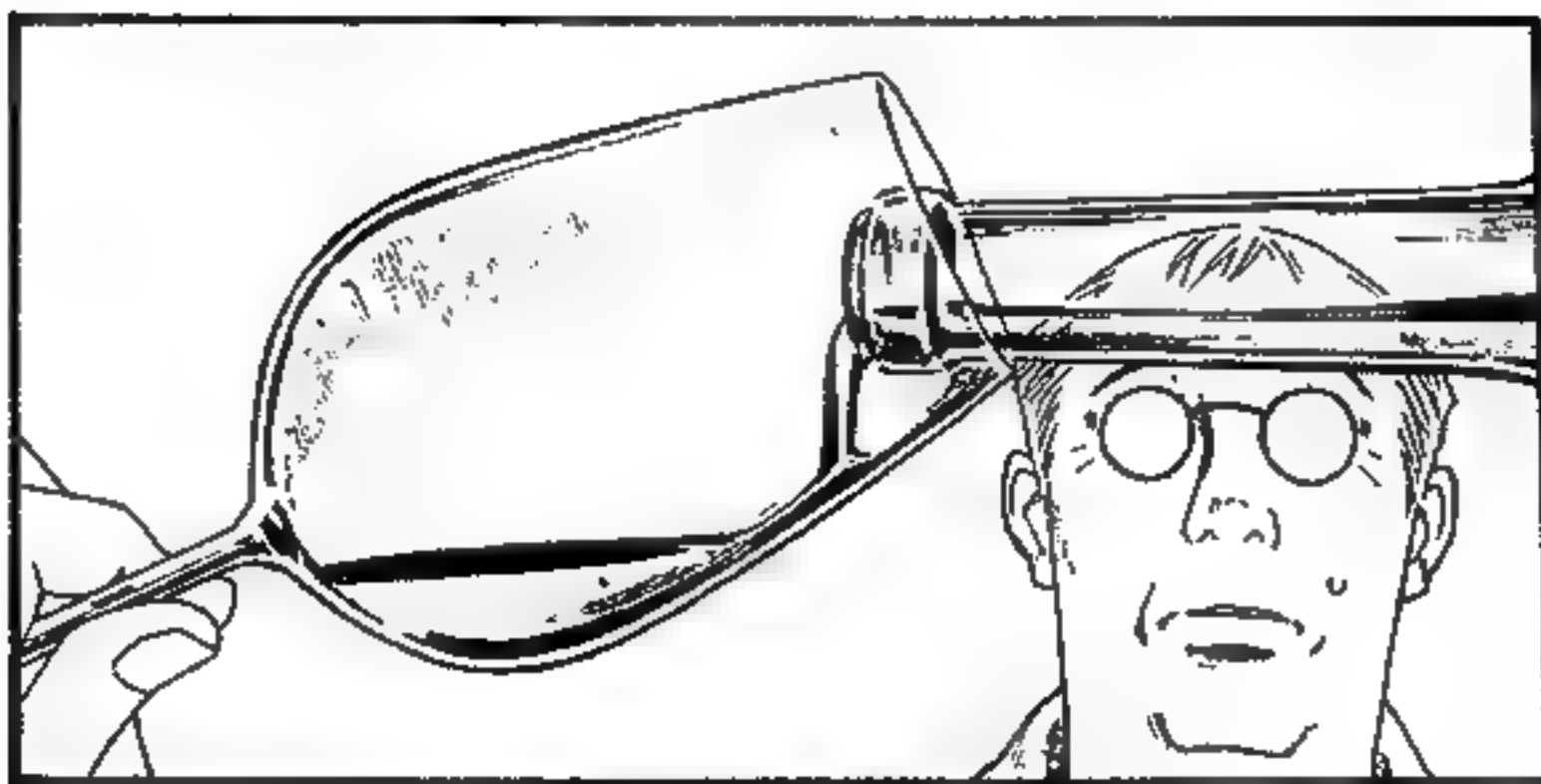
TELL ME WHAT  
YOU HAVE TO SAY.



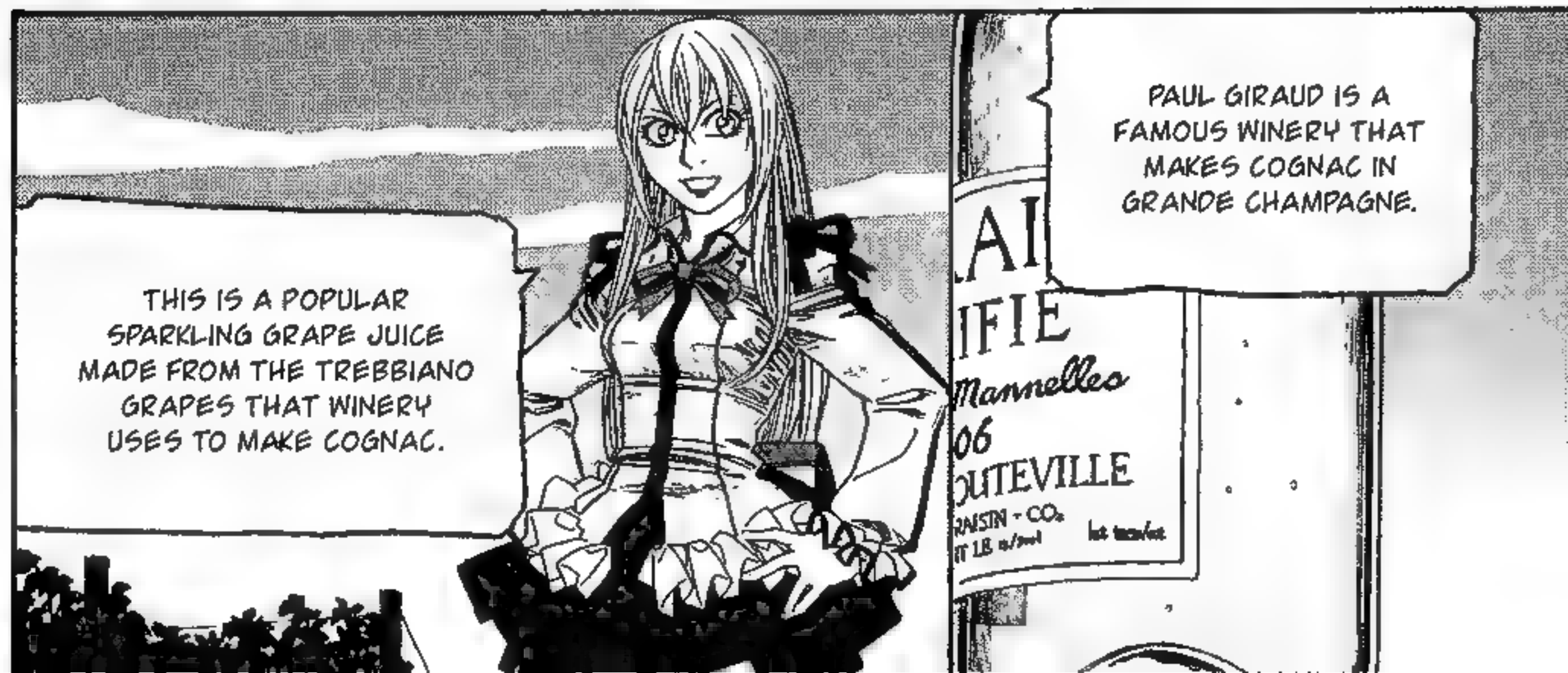
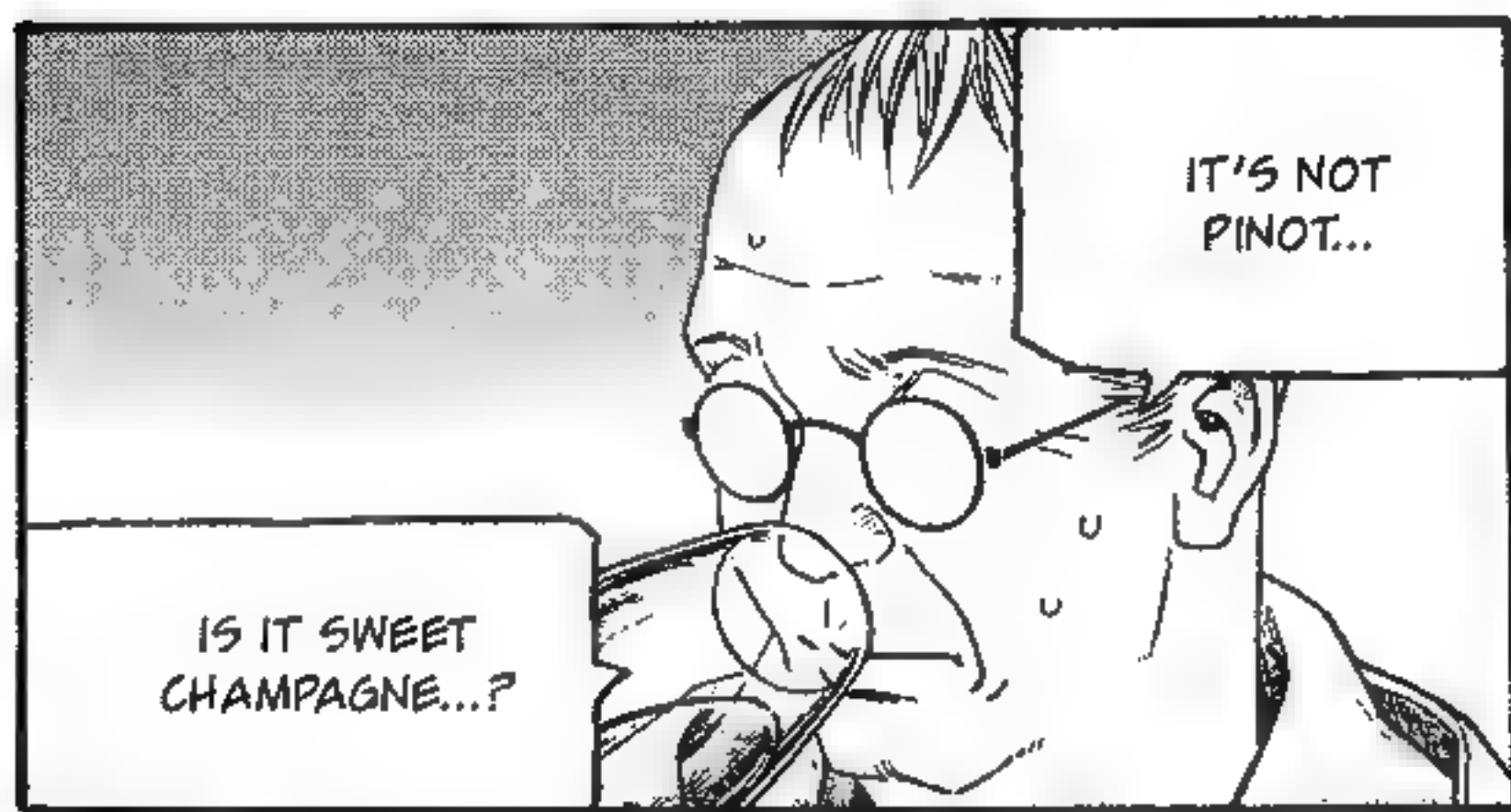
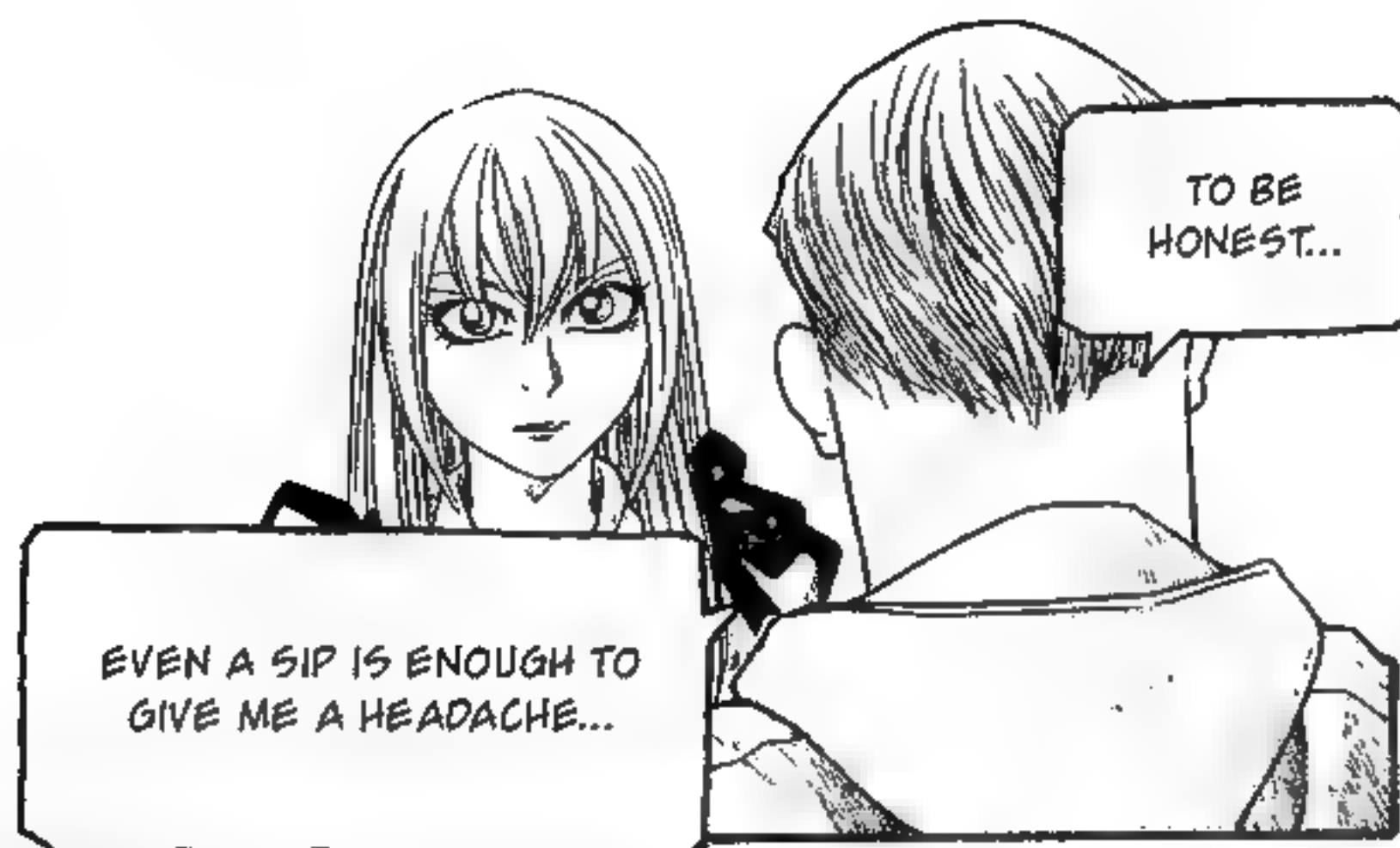
ALTHOUGH IT'S  
SOMETHING THAT  
MIGHT MAKE YOU  
MAD AGAIN.

NO,









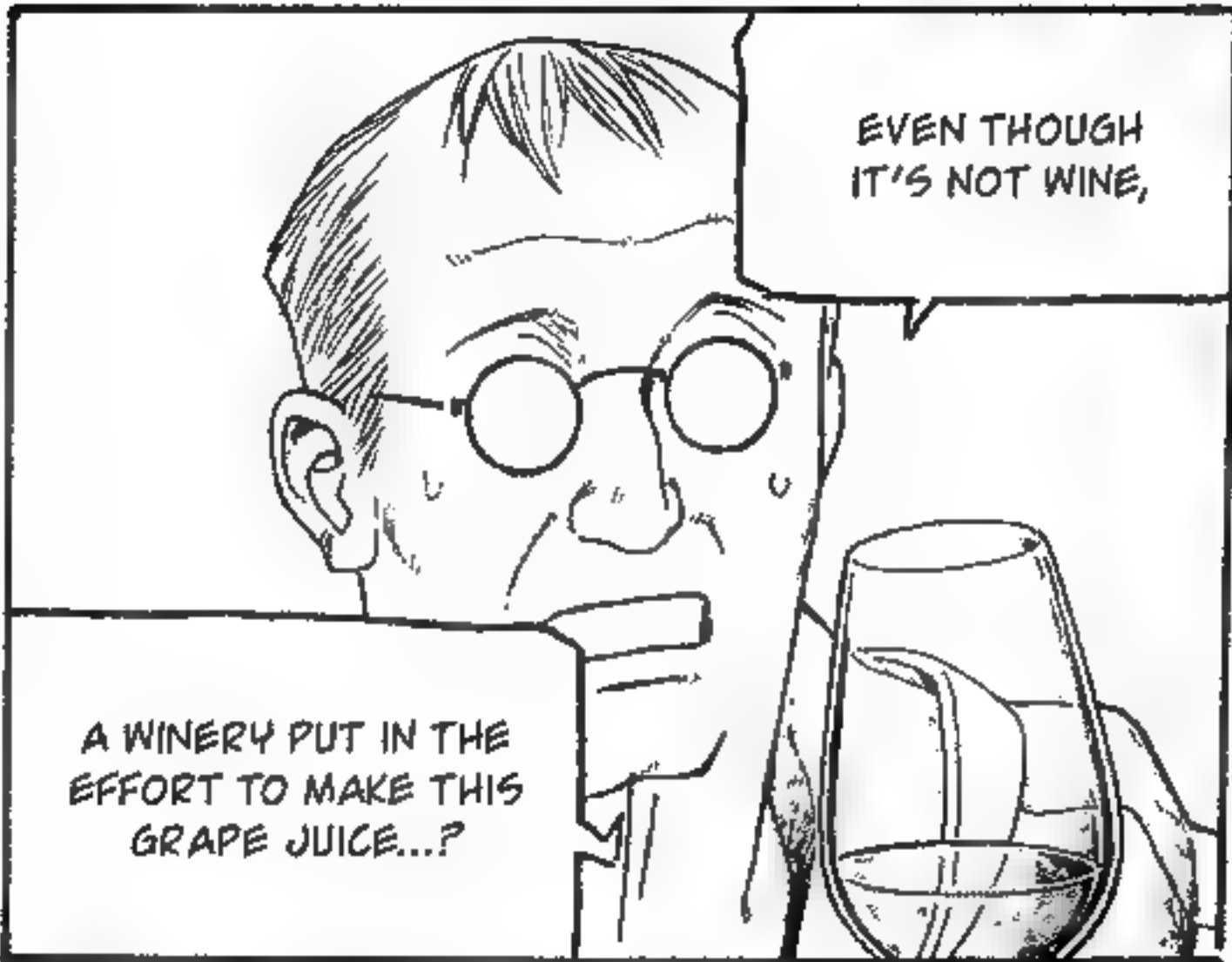


ALTHOUGH HYBRIDS ARE  
MADE INTO GLUCOSE  
AND SOLD TO MEDICAL  
INSTITUTIONS...



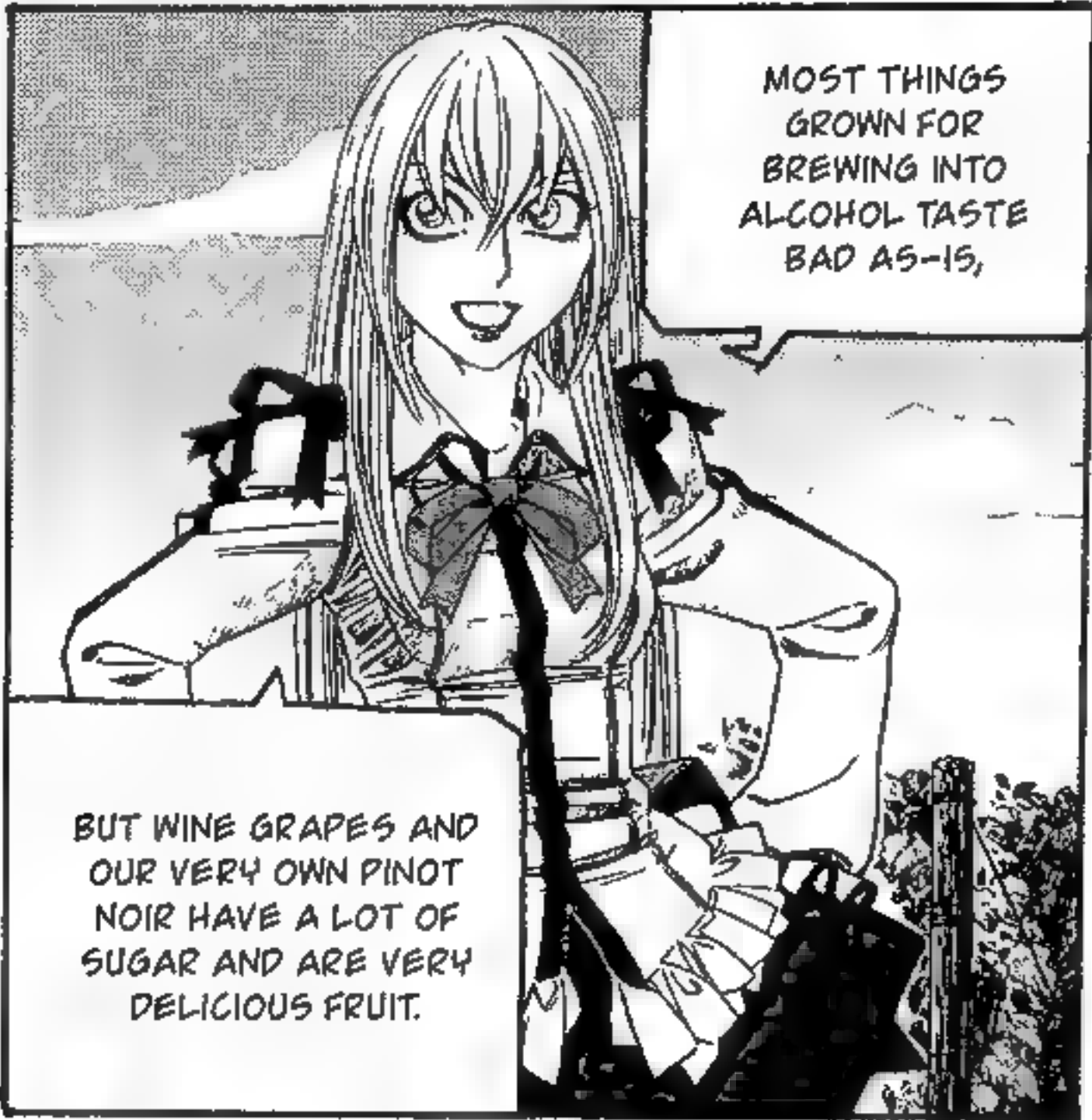
EVEN IN BURGUNDY, GRAPES  
THAT ARE LEFT OVER ARE  
SOLD TO BIG COMPANIES,  
MADE INTO WINE, BLENDED  
AND MADE INTO JUICE,

By the way,  
rice ideal  
for brewing  
sake does  
not have  
a lot of the  
components  
(protein,  
fat,  
vitamins)  
that would  
make it  
good for  
eating, so it  
isn't good  
even if it's  
cooked,  
put those  
components  
produce  
off-flavors  
when  
brewed, so  
that rice is  
suited for  
brewing  
sake.  
The koga-  
nesengan  
sweet  
potato used  
for brewing  
sweet  
potato  
snochu is  
not that  
sweet and  
has a  
refreshing  
taste, so  
it's good for  
deep-frying  
and  
candying



EVEN THOUGH  
IT'S NOT WINE,

A WINERY PUT IN THE  
EFFORT TO MAKE THIS  
GRAPE JUICE...?



MOST THINGS  
GROWN FOR  
BREWING INTO  
ALCOHOL TASTE  
BAD AS-IS,

BUT WINE GRAPES AND  
OUR VERY OWN PINOT  
NOIR HAVE A LOT OF  
SUGAR AND ARE VERY  
DELICIOUS FRUIT.



BUT THIS JUICE  
MADE BY PAUL GIRAUD  
IS NOT MADE FROM  
LEFT-OVER GRAPES.

IT WAS CAREFULLY  
MADE WITH GRAPES  
HARVESTED AT THE  
BEST TIME OF YEAR  
FOR MAKING COGNAC.

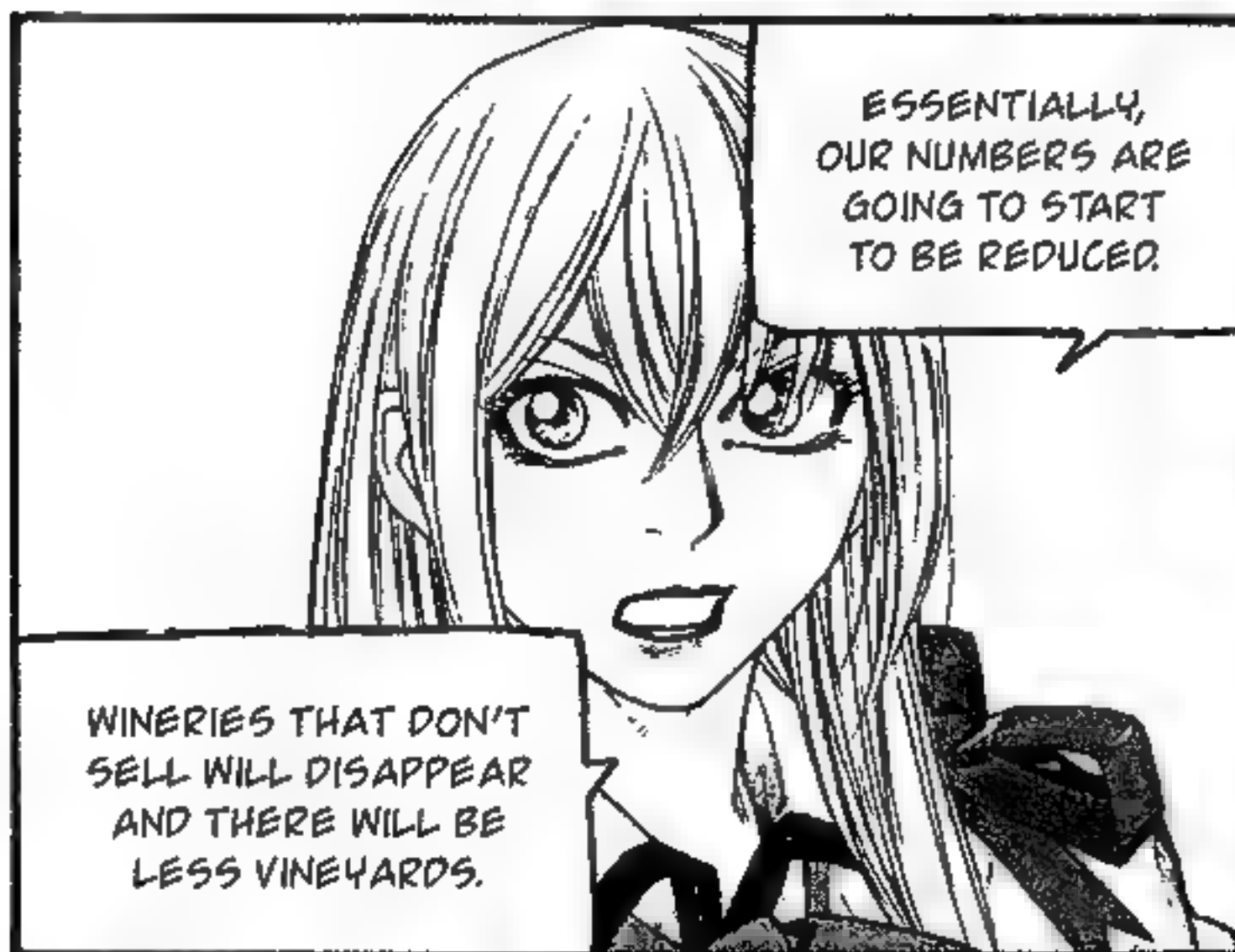


Official name: Pinot Noir a jus Blanc  
This is a grape variety representative of Burgundy that has a dark skin, but when peeled,  
they're white. Beaujoia.s nouveau is often thought to also be this variety, but it's not.



AND THEN COUNTRIES  
GIVE OUT SUBSIDIES  
FOR ALL OF THAT  
DISCARDED WINE,

BUT THAT'S GOING  
TO END EVENTUALLY.



ESSENTIALLY,  
OUR NUMBERS ARE  
GOING TO START  
TO BE REDUCED.

WINERIES THAT DON'T  
SELL WILL DISAPPEAR  
AND THERE WILL BE  
LESS VINEYARDS.



AS YOU'VE SAID, DAD,  
THE CONSUMPTION OF  
FRENCH WINE IS ON A  
DOWNWARD CURVE.

EVERY YEAR, A HUGE  
AMOUNT OF WINE THAT  
WASN'T SOLD IS THROWN  
AWAY LIKE A WATERFALL.

Then  
give  
me  
some.

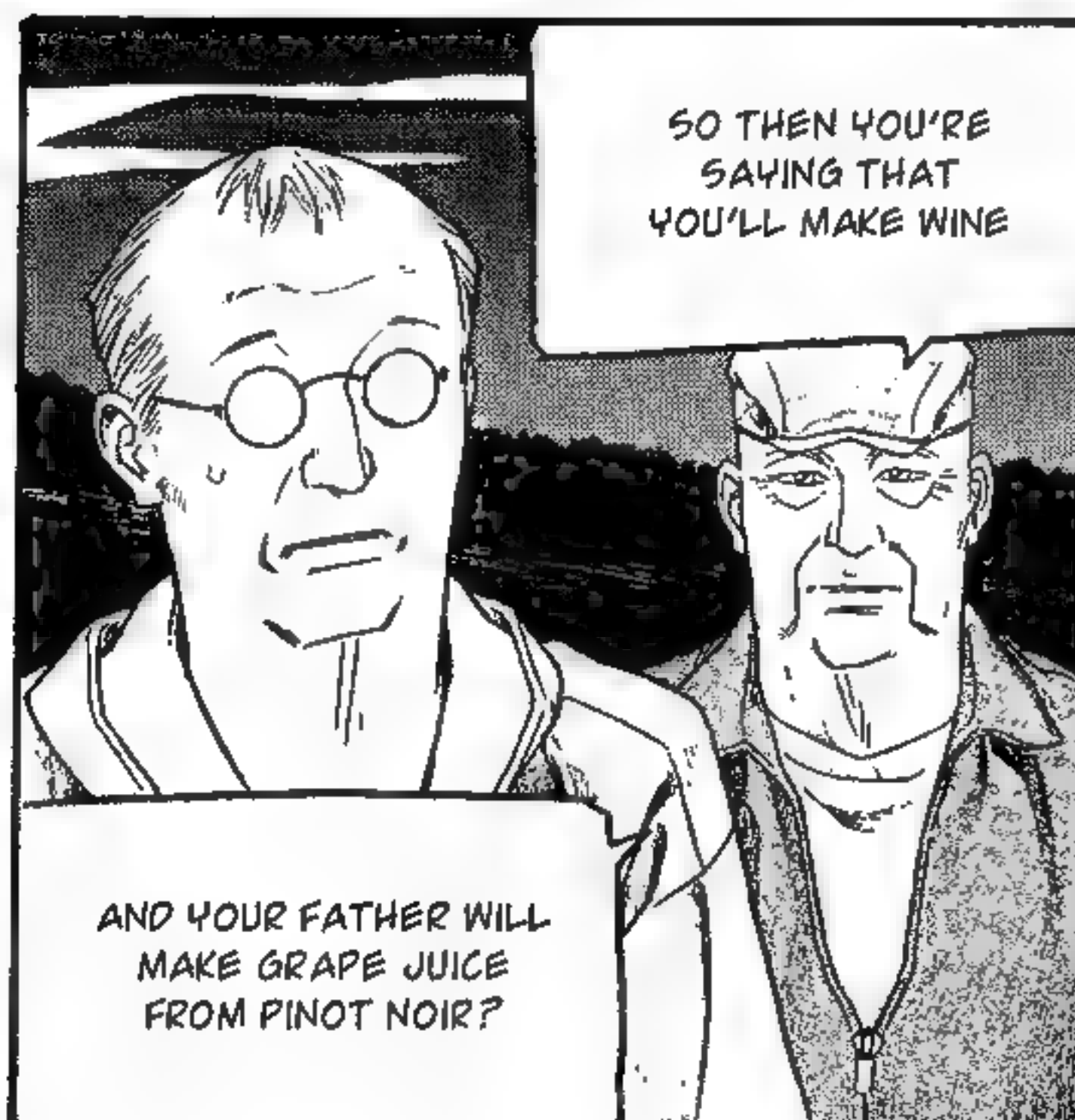


The  
European  
Union  
had given  
subsidies to  
winemakers  
who had to  
dispose of  
left-over  
wine, but  
because that  
amount was  
approaching  
40% of the  
EU's wine  
budget, that  
subsidy was  
discontinued  
and they  
are urging  
winemakers  
to reduce  
the size of  
their  
vineyards,  
but France  
is against it.



IT'S STILL TOO  
EARLY FOR YOU...

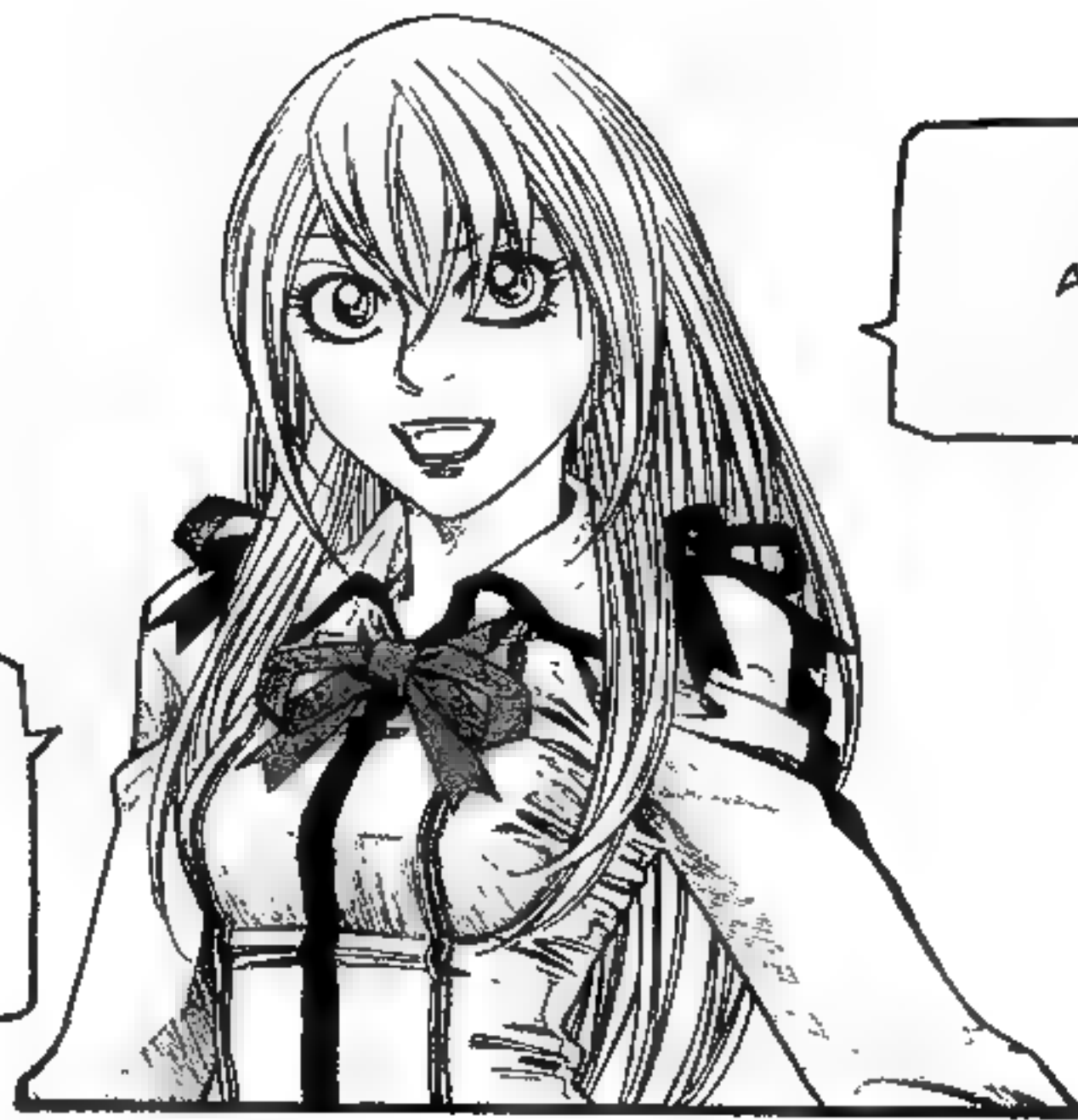
WINE ISN'T SO EASY  
THAT YOU CAN MAKE  
IT BY YOURSELF.



SO THEN YOU'RE  
SAYING THAT  
YOU'LL MAKE WINE

AND YOUR FATHER WILL  
MAKE GRAPE JUICE  
FROM PINOT NOIR?





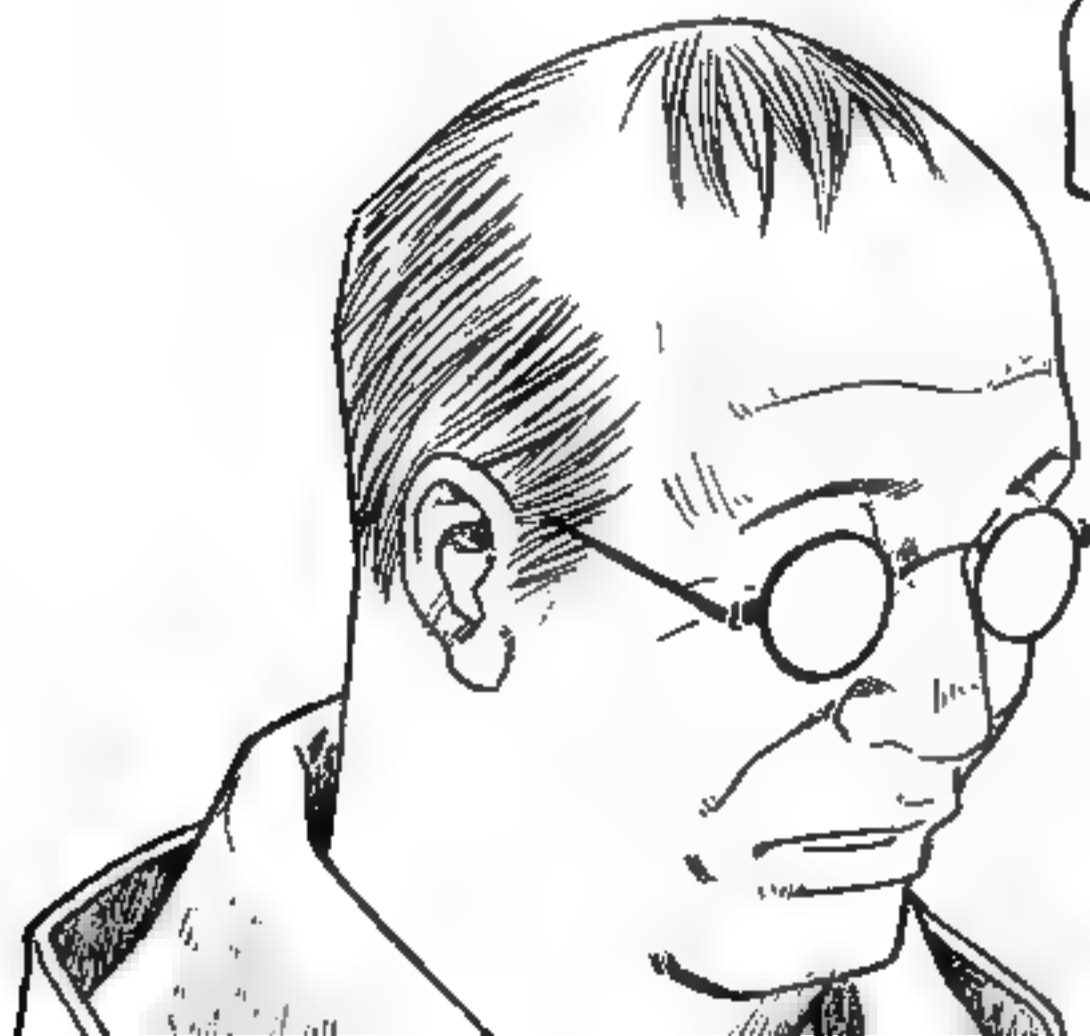
YOU'RE  
ABSOLUTELY  
RIGHT!

SO I'M GOING  
TO KEEP YOU  
FROM RETIRING,  
GRAMPA!



IF YOU DON'T THINK  
I HAVE ENOUGH  
WILL-POWER OR  
MY HANDS ARE TOO  
SOFT FOR THIS,

THEN JUST TEACH ME  
YOURSELF, GRAMPA!



.....



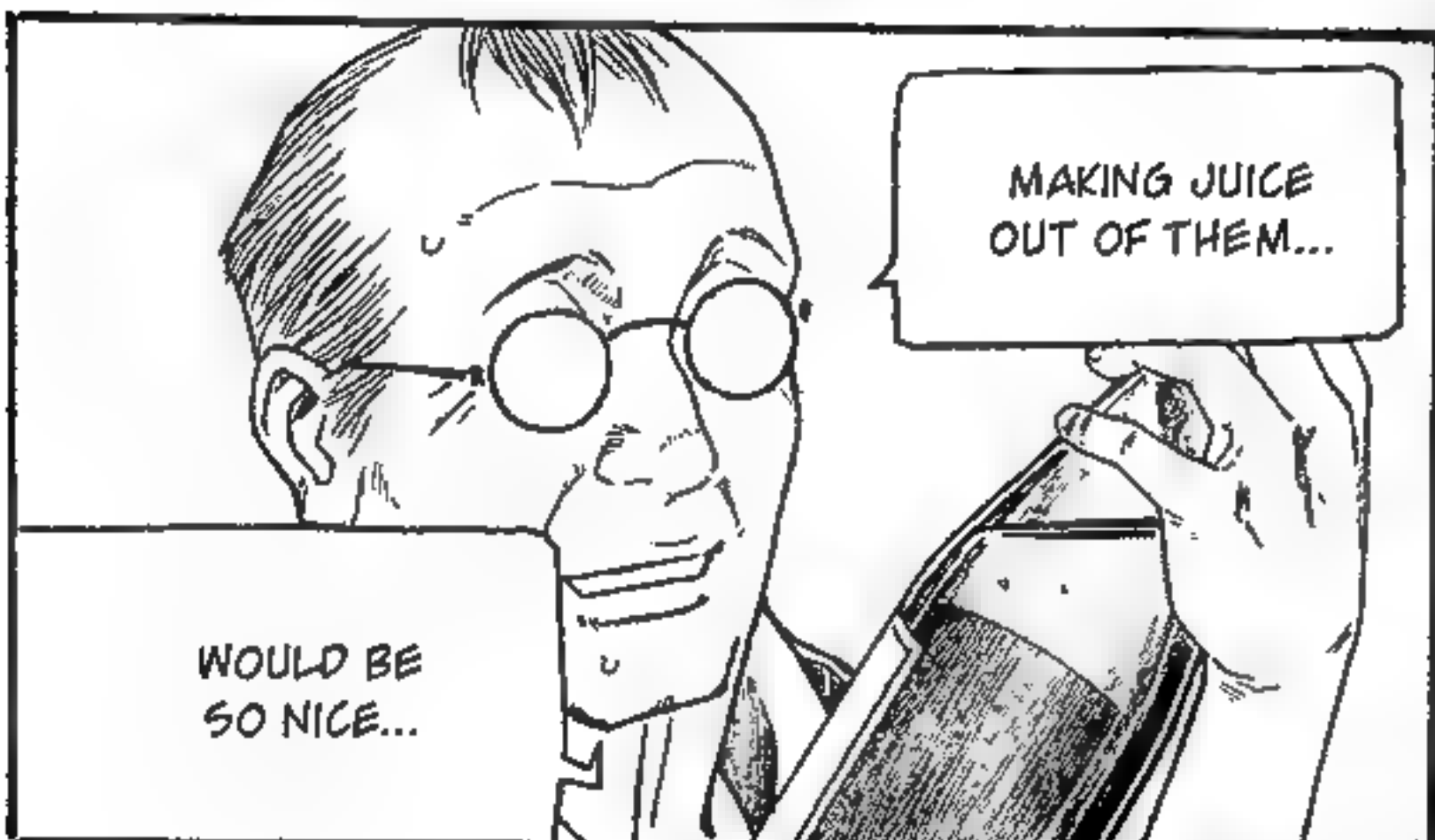
IN THE FIRST PLACE,  
WHY WOULD YOU  
RETIRE WHEN YOU'RE  
STILL SO ACTIVE?

YOU CAN'T JUST SIT  
AROUND HAVING FUN  
WHILE MAKING IT  
HARDER FOR US!



WHY THESE PINOT  
NOIR GRAPES THAT  
ARE SO SWEET, RICH  
AND DELICIOUS

ARE ALL TURNED  
INTO SOMETHING SO  
BITTER AND SOUR...



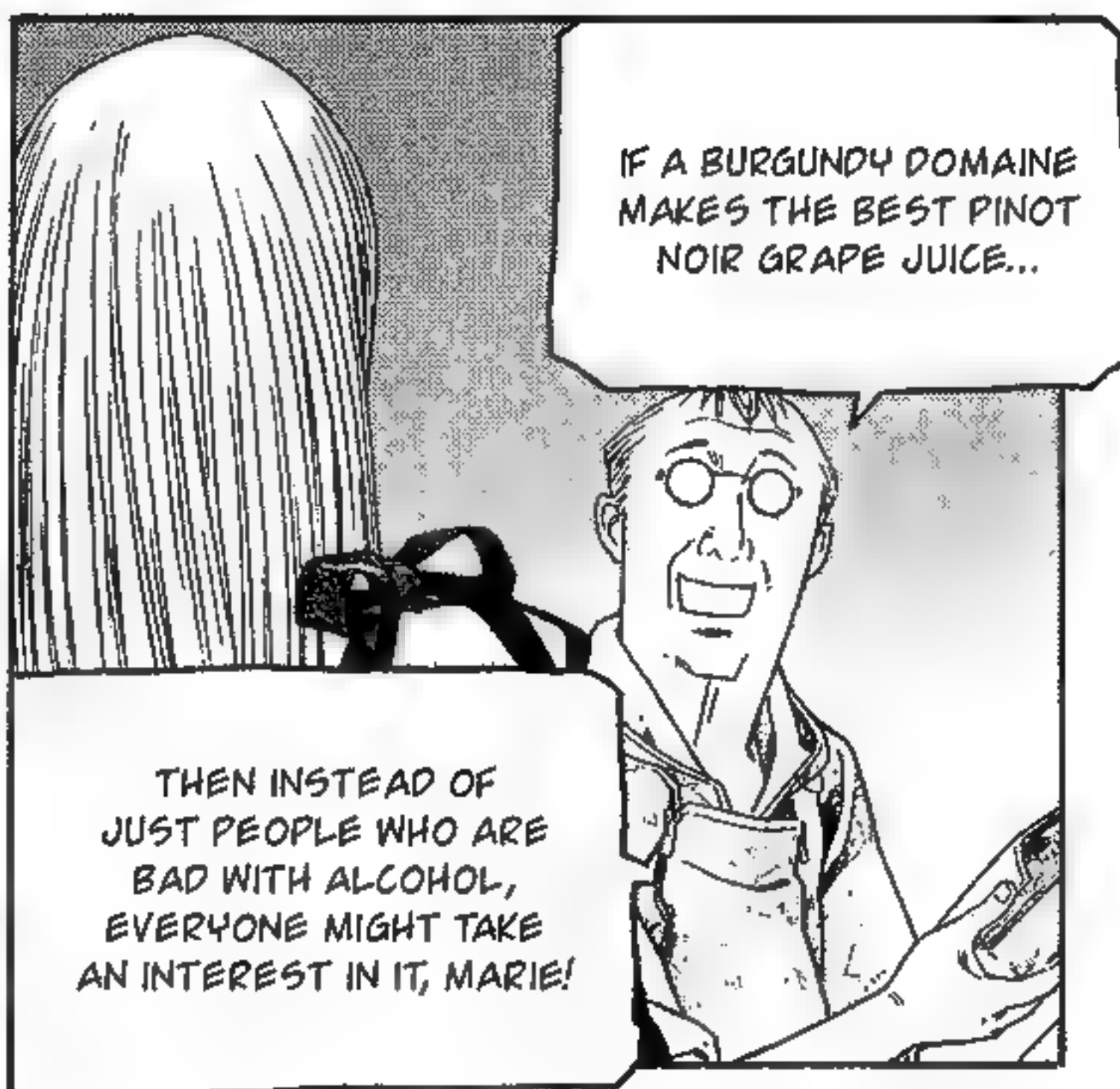
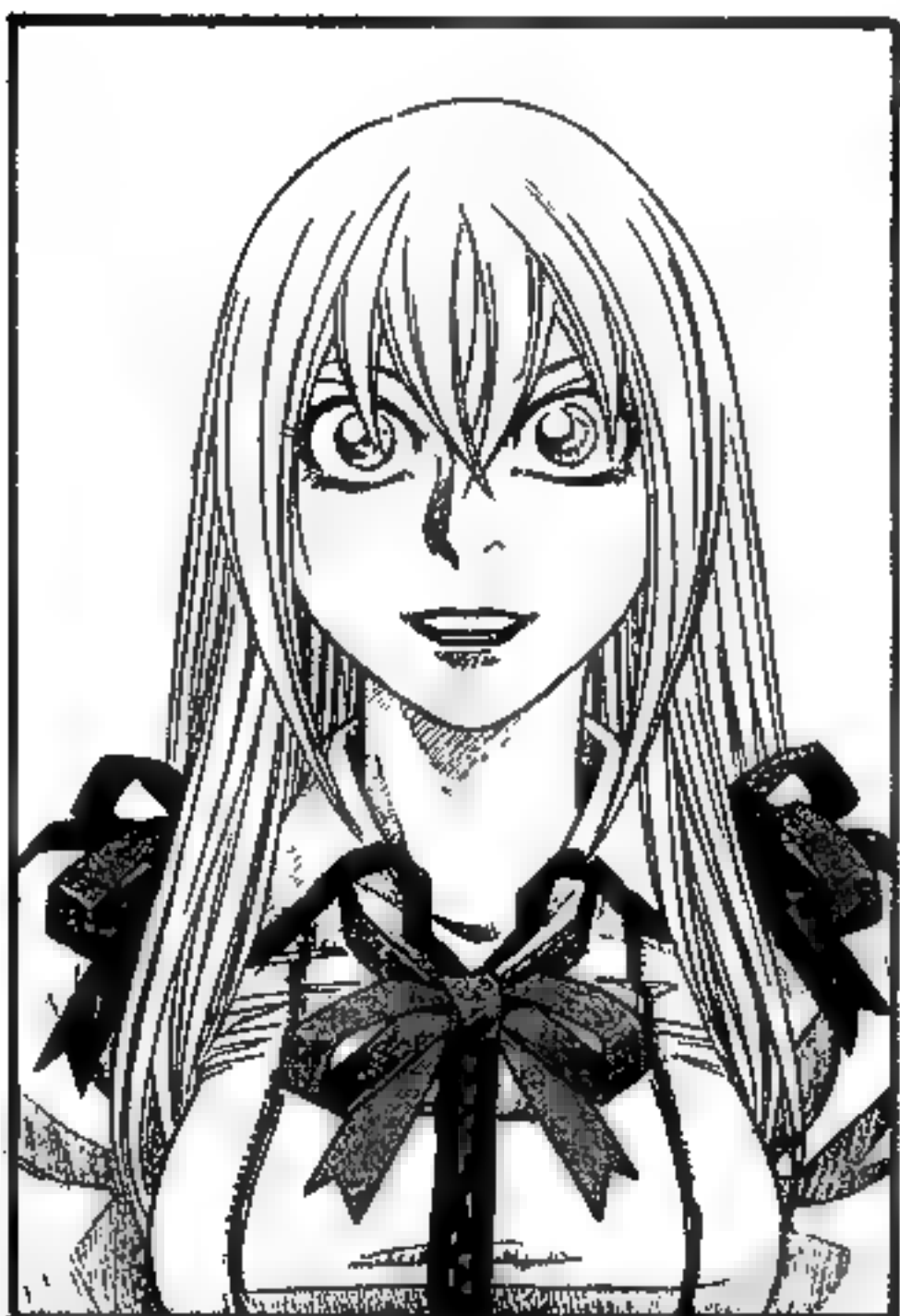
MAKING JUICE  
OUT OF THEM...

WOULD BE  
SO NICE...



I'VE...

ALWAYS  
WONDERED



IF A BURGUNDY DOMAINE  
MAKES THE BEST PINOT  
NOIR GRAPE JUICE...

THEN INSTEAD OF  
JUST PEOPLE WHO ARE  
BAD WITH ALCOHOL,  
EVERYONE MIGHT TAKE  
AN INTEREST IN IT, MARIE!



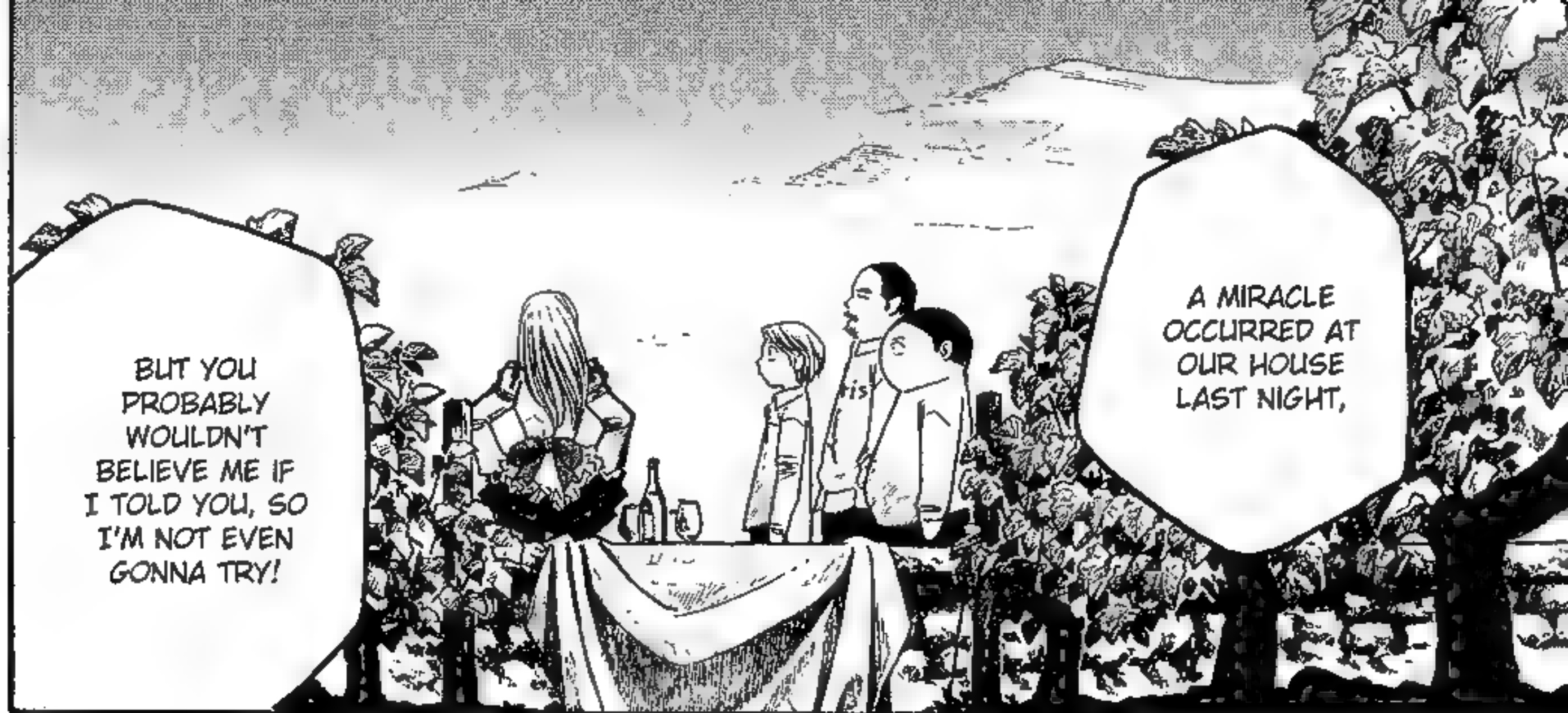


TO THINK THAT I HAD A CHANCE TO SAY SOMETHING SELFISH JUST LIKE CHARLEMAGNE WHEN I CAN'T EVEN DRINK WINE...



It is said that Charlemagne couldn't drink red wine, so he ordered white grapes to be planted in a vineyard that now makes the top-grade wine Corton-Charlemagne, but he was told by his wife to switch from red to white wine because his beard was getting dirty, so he really seems to have been forced to plant them.





BUT YOU  
PROBABLY  
WOULDN'T  
BELIEVE ME IF  
I TOLD YOU, SO  
I'M NOT EVEN  
GONNA TRY!

A MIRACLE  
OCCURRED AT  
OUR HOUSE  
LAST NIGHT,



GRAPE  
VARIETIES  
USED TO MAKE  
FRENCH WINE  
ARE BEING  
GROWN ALL  
OVER THE  
WORLD  
NOWADAYS,

BUT  
BURGUNDY'S  
PINOT NOIR  
OVERWHELMINGLY  
OUTCLASSES ALL  
OTHER VARIETIES  
ACROSS THE  
WORLD.



HASEGAWA-SAN  
TOLD ME TO TELL  
YOU THANKS.

IS THAT  
SO?

Good  
morn-  
ing!

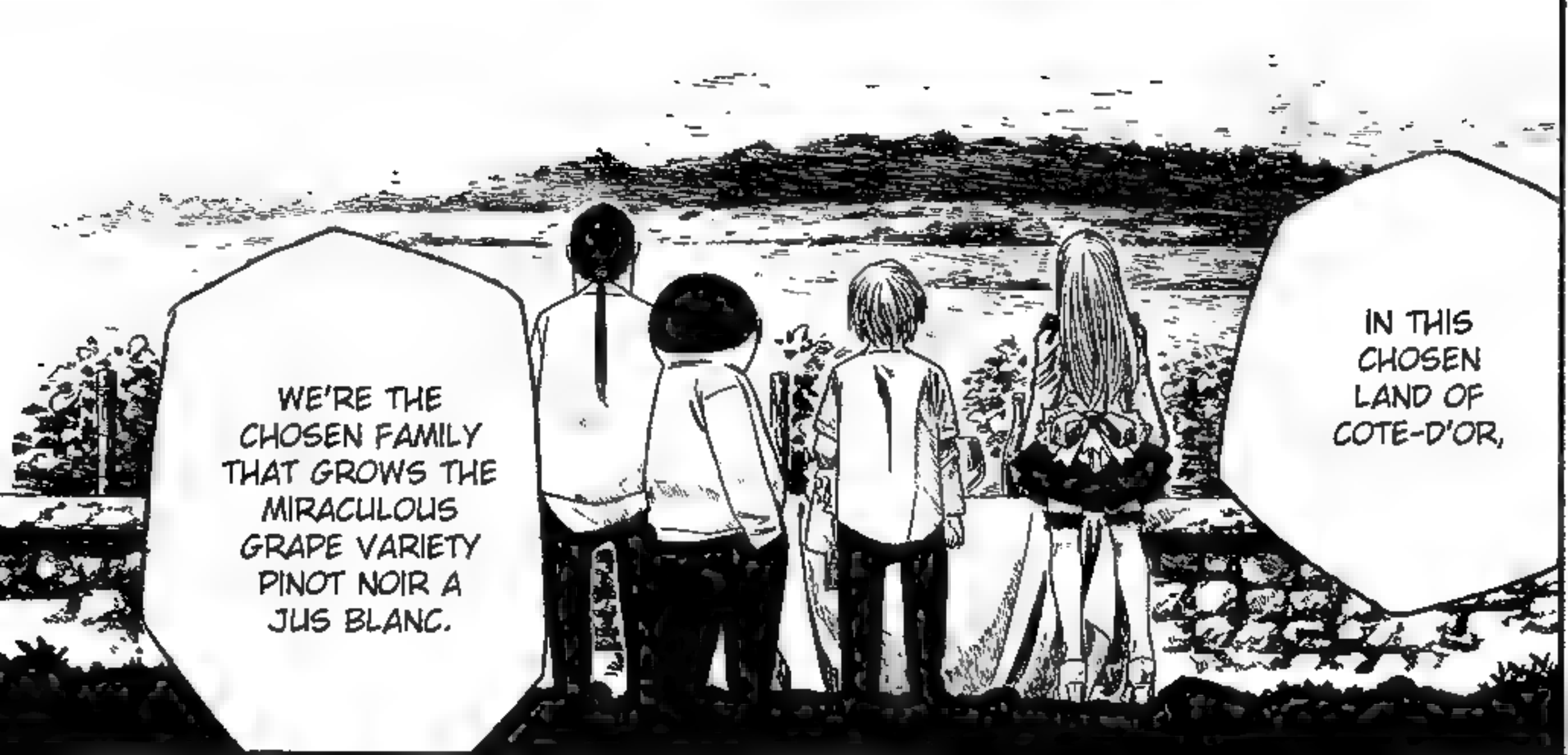


I SEE.

THAT'S  
GREAT.

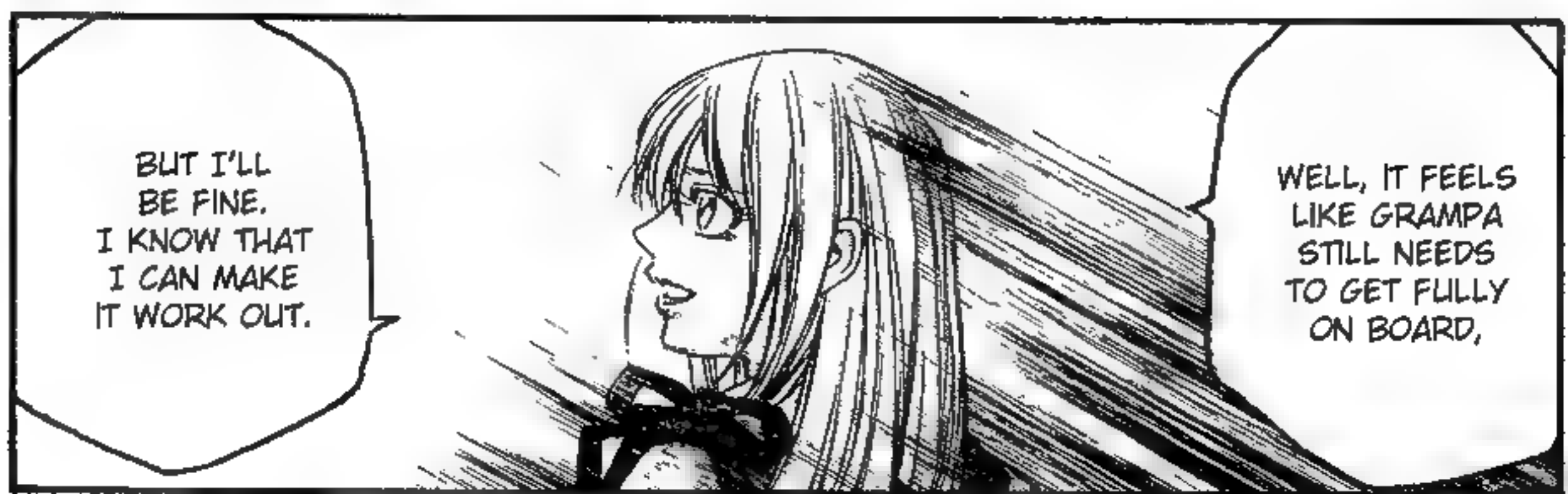
This may be repetitive, but the  
horizontal bubbles are in French.





WE'RE THE  
CHOSEN FAMILY  
THAT GROWS THE  
MIRACULOUS  
GRAPE VARIETY  
PINOT NOIR A  
JUS BLANC.

IN THIS  
CHOSEN  
LAND OF  
COTE-D'OR,



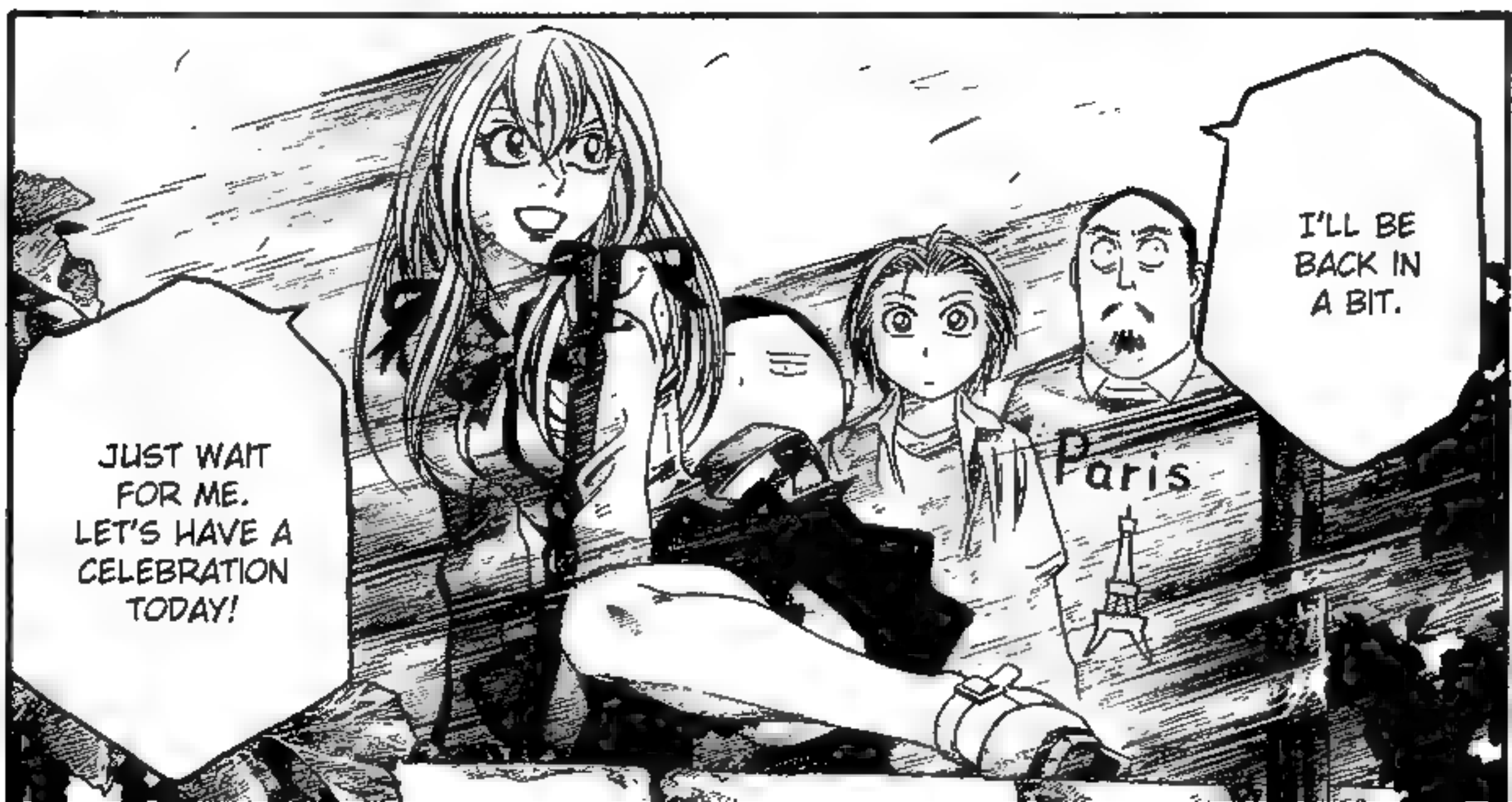
BUT I'LL  
BE FINE.  
I KNOW THAT  
I CAN MAKE  
IT WORK OUT.

WELL, IT FEELS  
LIKE GRAMPA  
STILL NEEDS  
TO GET FULLY  
ON BOARD,



COULD YOU TAKE A  
LOOK AT THIS TREE?

HEEEY, MARIE!



JUST WAIT  
FOR ME.  
LET'S HAVE A  
CELEBRATION  
TODAY!

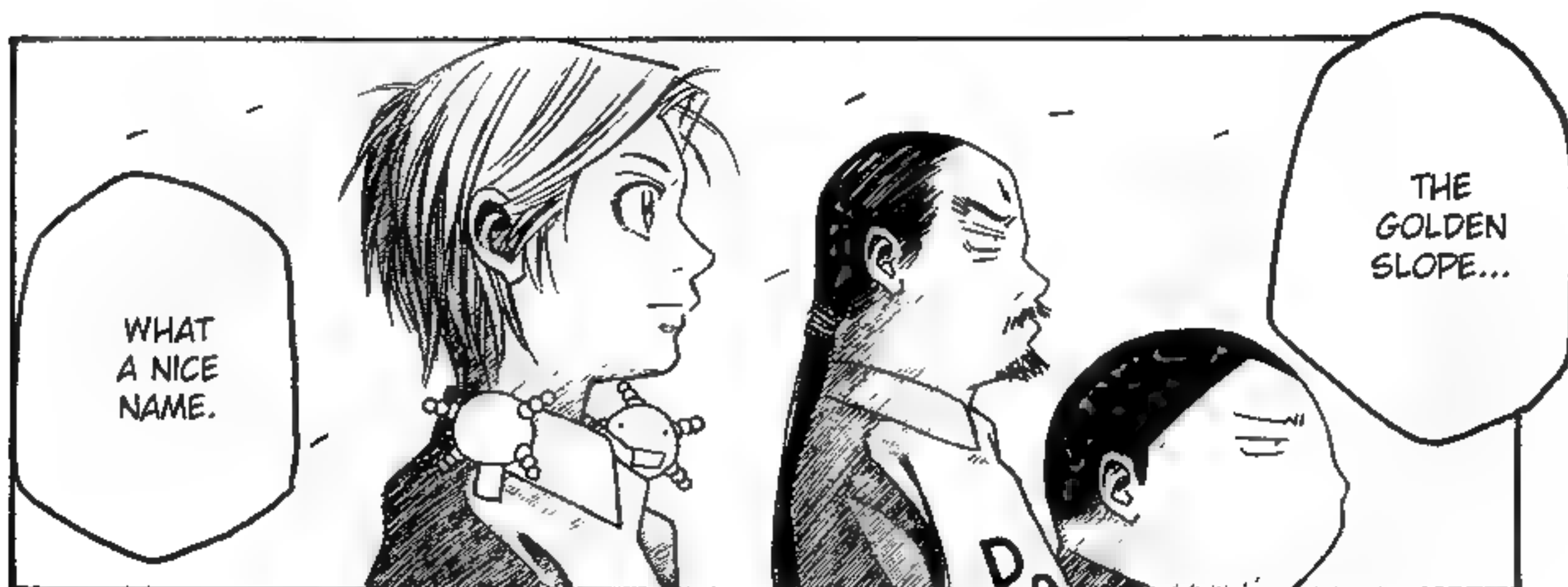
I'LL BE  
BACK IN  
A BIT.

Paris









Yeah.

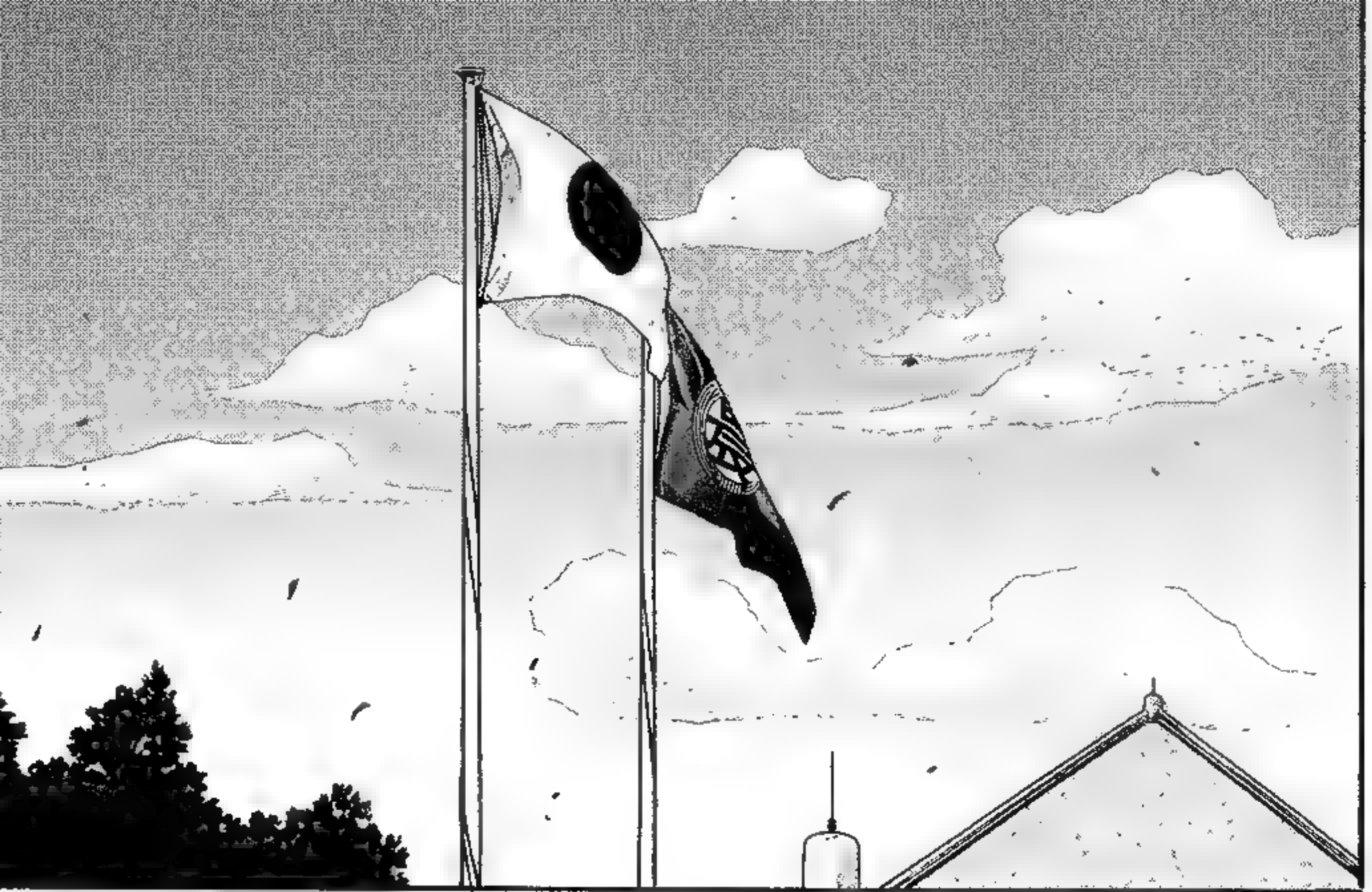


Hachimitsu Scans

~sweeter than honey~

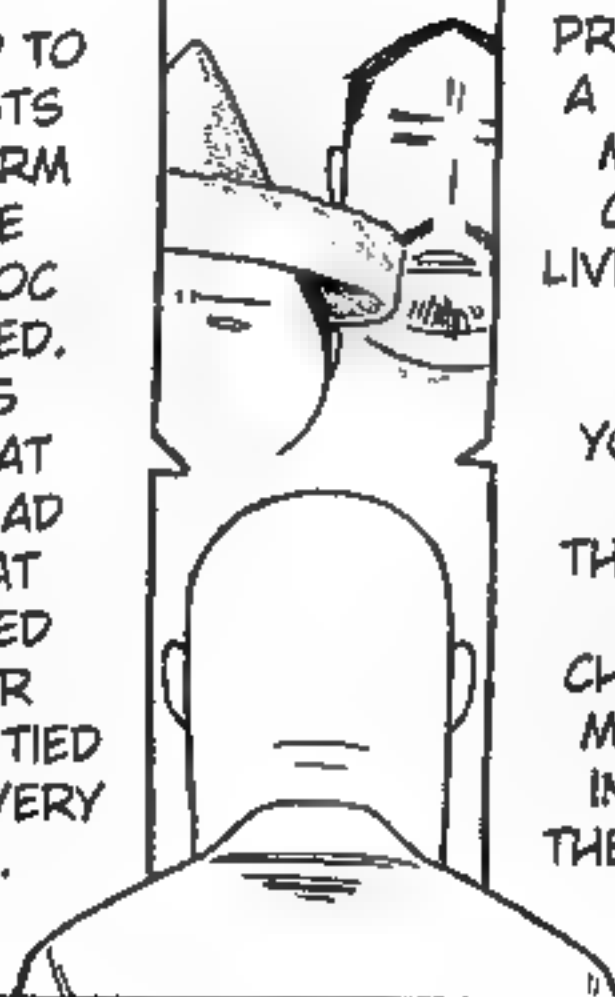
[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





Pay attention to the professor:

FRENCH WINE CAN HAVE SOMETHING CALLED AN AOC (PROTECTED DESIGNATION OF ORIGIN) ATTACHED TO IT, BUT THE AOC LABEL ALSO EXISTS FOR THINGS SUCH AS BRANDY, FARM PRODUCE AND EVEN CHEESE. THE MANUFACTURING PROCESS FOR AOC PRODUCTS IS STRICTLY CONTROLLED. IN FRANCE, CHEESE ON BREAD IS INDISPENSABLE, AND IT'S SAID THAT WINE MUST ALWAYS GO WITH BREAD AND CHEESE. IN RESTAURANTS AT THE END OF A MEAL, YOU'RE ASKED WHETHER YOU WANT DESSERT OR CHEESE BECAUSE IT'S SO CLOSELY TIED TO THEIR EATING HABITS. THEY'RE VERY WONDERFUL FERMENTED FOODS.



CHEESE IS GENERALLY EITHER CLASSIFIED AS NATURAL OR PROCESSED, BUT NATURAL CHEESE IS A FERMENTED FOOD MADE FROM THE MILK OF ANIMALS SUCH AS COWS, GOATS AND SHEEP, AND SO IT'S A LIVING FOOD PRODUCT WHOSE FLAVOR CONSTANTLY CHANGES BECAUSE OF THE ACTIONS OF MICROBES. YOU COULD CALL FRANCE THE BEST PLACE FOR CHEESE BECAUSE OF THEIR VARIETY. ON THE OTHER HAND, PROCESSED CHEESE IS NATURAL CHEESE THAT HAS GONE THROUGH A MANUFACTURING PROCESS, AND ITS INITIAL GOAL IS PRESERVATION, SO THE MICROBES' ACTIONS ARE STOPPED BY HEATING THE CHEESE.

WHAT KIND OF CHEESE DID YOU BRING BACK?



SO, MISATO-KUN, KAWAHAMA-KUN,

After about six months of serialization, the France arc comes to its grand finale (?), but please keep in mind while reading this that only about a week has passed in the story. Also, please check out the volumes. Ah, this story is fiction.

CH. 73: I'M HOME



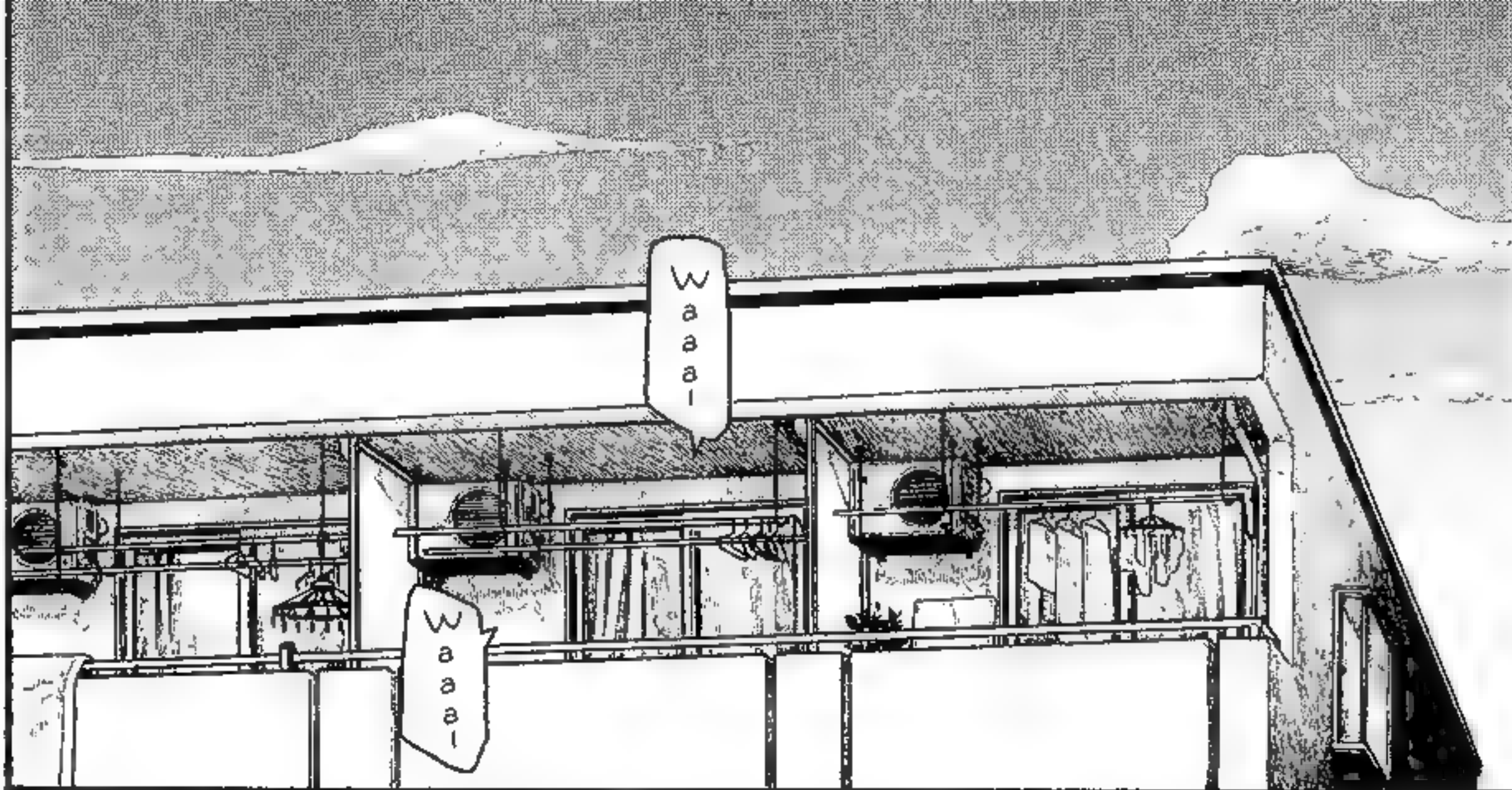




Keizou  
Itsuki

Editor:

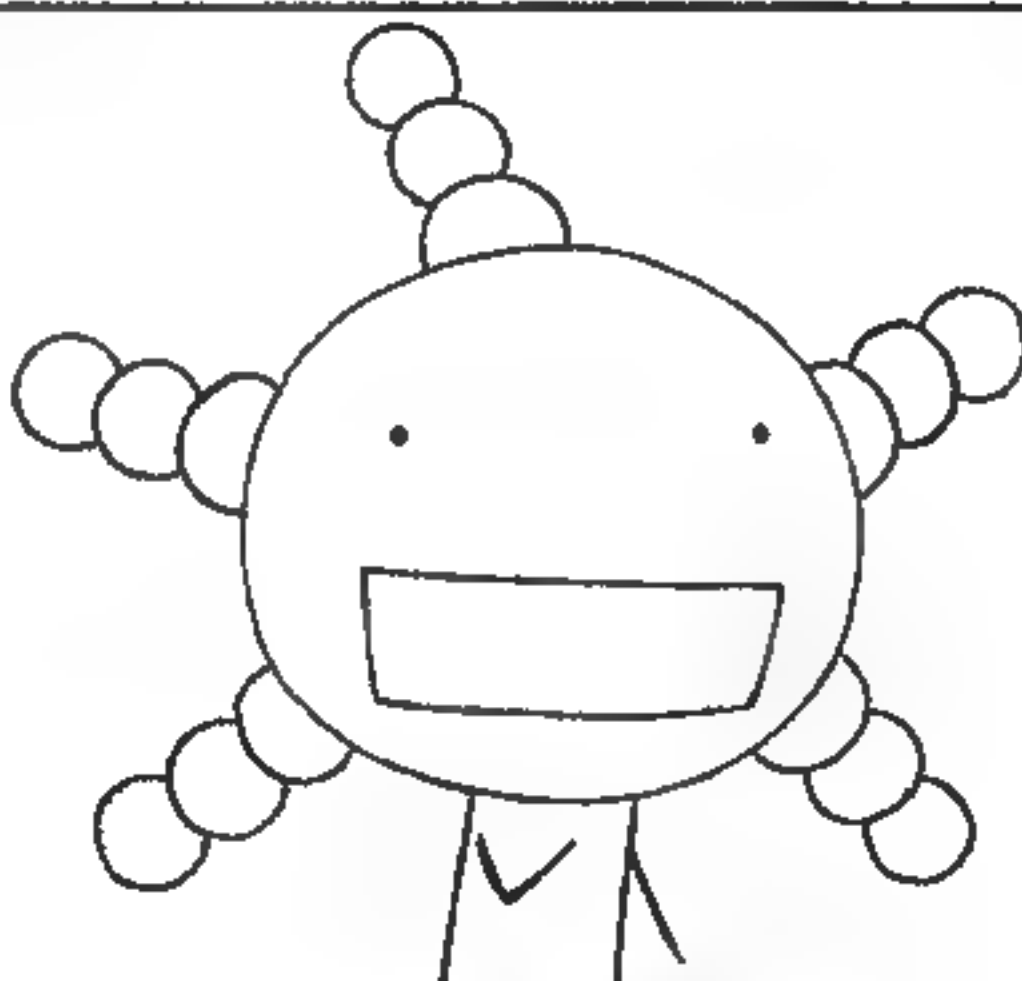
"Is this the  
sweatshirt  
Hasegawa  
was  
wearing?"  
Ishikawa.  
"Yeah,  
because he  
forgot to  
bring him  
back a  
souvenir."



A. oryzae

This is  
yellow  
koji mold.  
Beaujeu and  
oboe are  
close, but  
they're  
wrong.

AND  
GOODBYE  
IS "OBOE"!



IN FRANCE,  
HELLO IS  
"BEAUJEU",



A. sojae

This is also  
known as soy  
sauce koji  
mold. Were  
these ones  
left behind?



Tadayasu

Sawaki

He's been  
called  
a main  
character  
that doesn't  
play a big  
role for  
four years  
now, but  
he's still  
only in the  
autumn of  
his first  
year at  
college.

I...I'M  
TIRED,

One,  
two...

Beaujeu!

Bujeu!

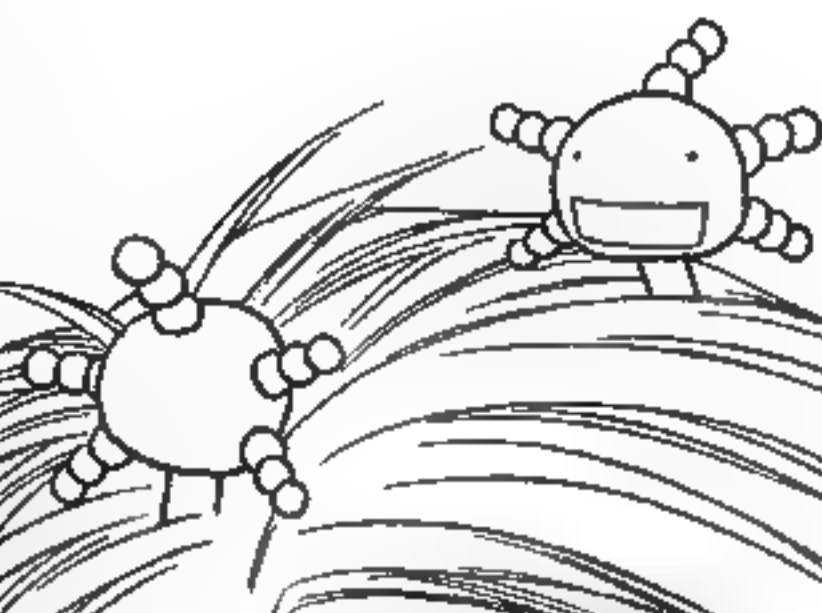
Beaujar!

SO COULD  
YOU JUST  
LET ME  
SLEEP?



OH, SO  
HE DIDN'T  
REALLY DO  
ANYTHING  
EVEN IN  
FRANCE?

NO,  
ALTHOUGH  
WE PLAYED  
A BIG PART.



I'LL  
SEE YOU  
LATER.



WELL  
THEN,



Kei Yuuki  
It would seem that  
his regular  
clothes are  
gothic lolita,  
too



Kikuji  
Hiyoshi  
He's  
the first  
manager of  
the Hiyoshi  
liquor store.



WELL,



Hiyoshi  
(second)  
The same  
as to his  
right.





YUUKI-KUN  
SAID HE'D  
BRING HIM  
ALONG IN  
A TEXT.

AND YET I  
TOLD HIM TO  
COME BY THE  
BAR WHEN HE  
CAME BACK.

SAWAKI  
SAID HE WAS  
SLEEPING.



Aya  
Hirooka  
She's  
Muto's  
classmate  
and is in the  
Cheerleading  
Club.



WHY DIDN'T  
YOU COME  
BACK WITH  
HER?

HARUKA-SAN  
HASN'T  
TEXTED ME  
BACK...



Aoi Muto  
She's  
the leader  
of the  
Fermen-  
tation  
Room.  
The lines  
under her  
eyes aren't  
bags.



SHE JUST  
PROBABLY  
HASN'T MADE  
IT BACK YET.

RICH PEOPLE  
HAVE THEIR  
OWN ISSUES  
TO DEAL  
WITH.

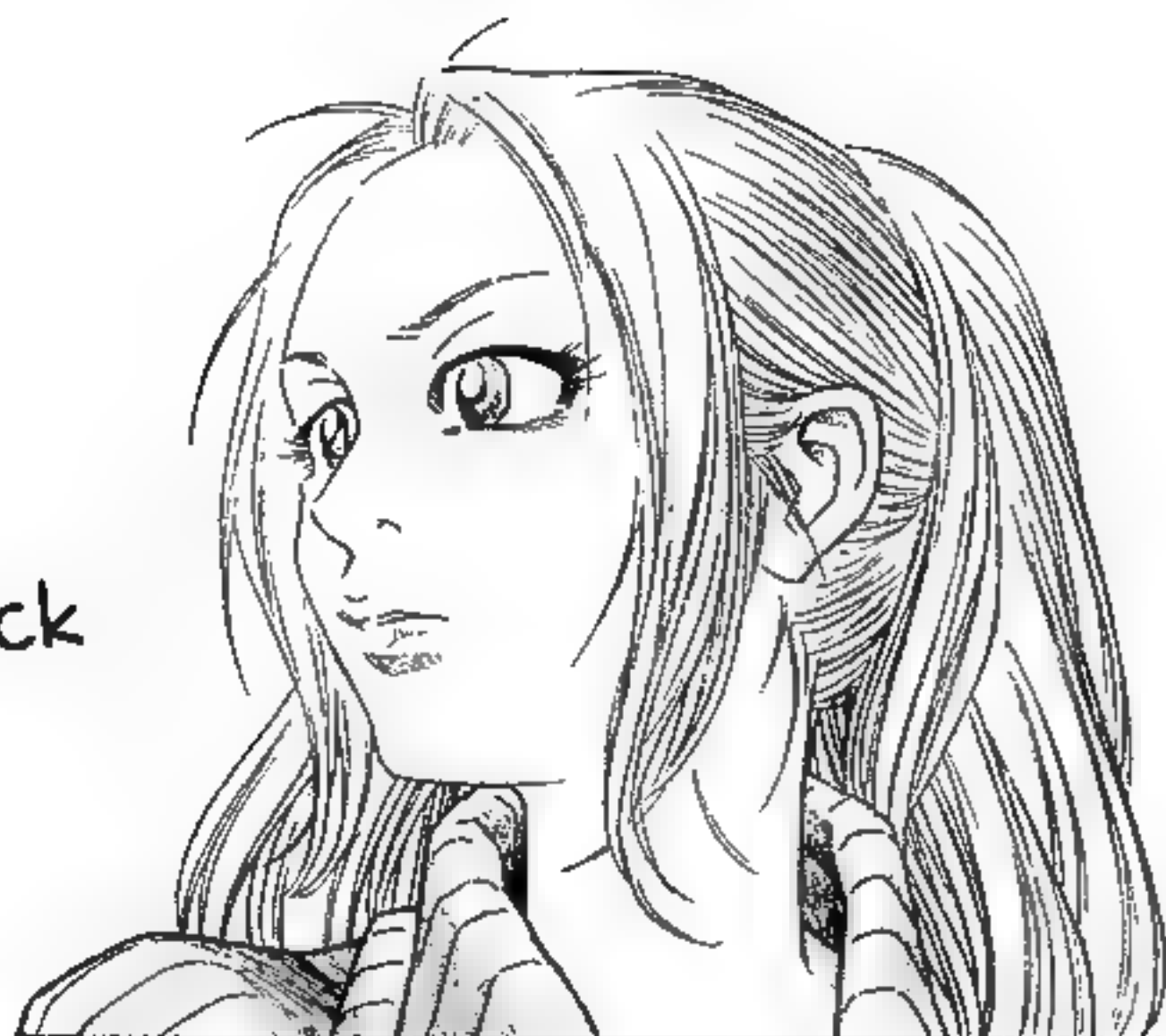


THANKS  
FOR THE  
SOLVENIRS.

WELL, THE WINE  
WAS FREE, SO  
THE THREE OF  
US TOOK BACK  
AS MUCH AS  
WE COULD.



Click



Haruka Hasegawa

The "princess" also went through a lot.







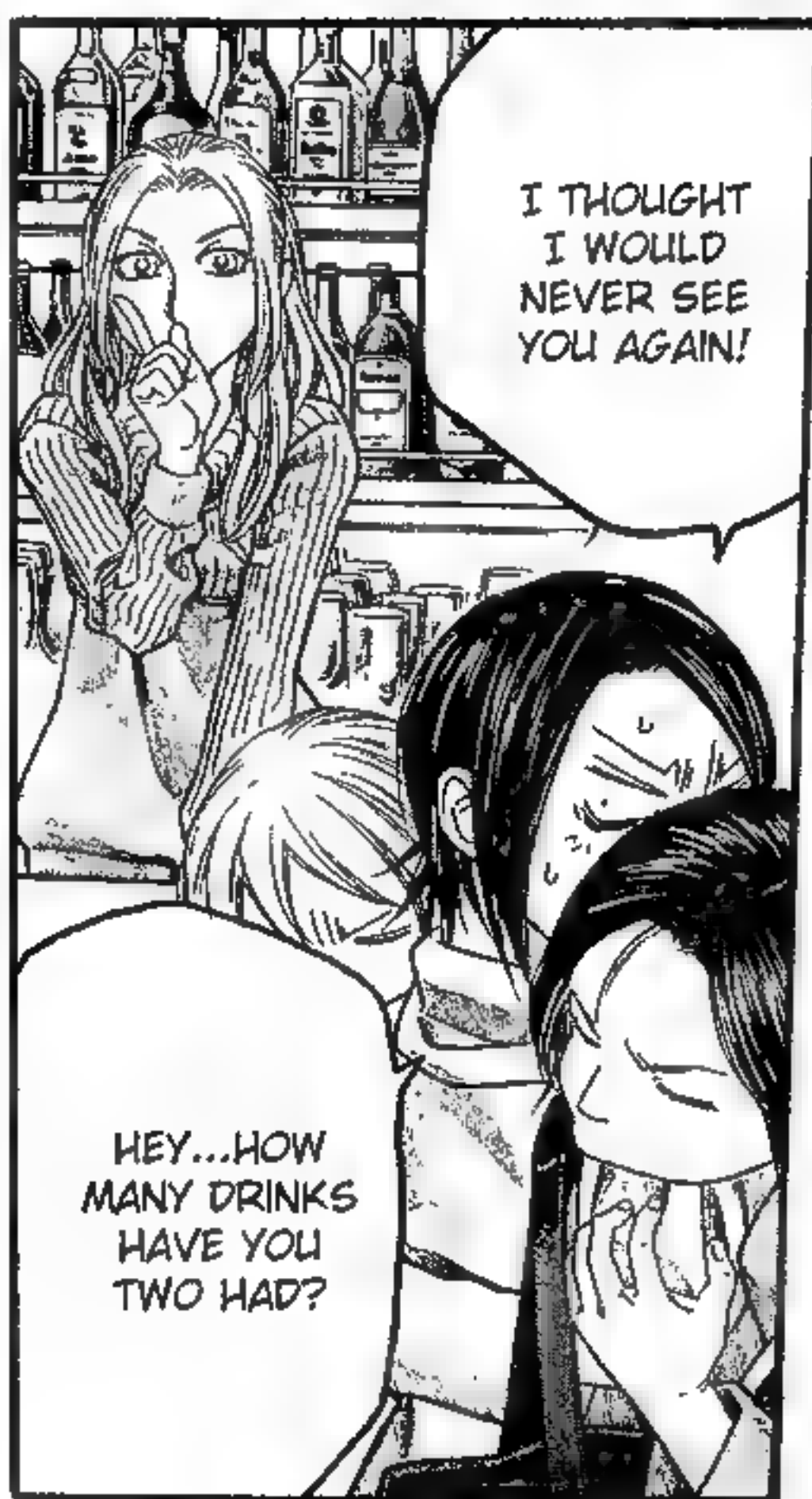
**Hazuki Oikawa**  
Her hair floated up when the professor blew past her



**Kaoru Misato**  
He's finally wearing a matching outfit with the professor. His travel expenses must have been tight.



**Takuma Kawahama**  
It looks like he came back to Japan in a sombrero and poncho



I THOUGHT  
I WOULD  
NEVER SEE  
YOU AGAIN!

HEY...HOW  
MANY DRINKS  
HAVE YOU  
TWO HAD?

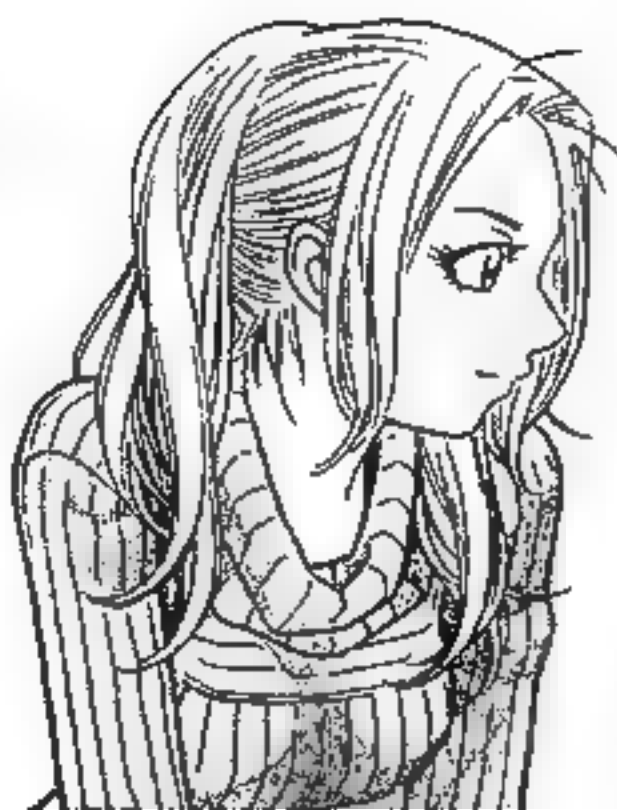


W-W-  
WHAT!?

THANK  
GOODNESS!  
I'M SO GLAD  
YOU'RE  
BACK!



EH HEH HEH  
HEH HEH!  
THIS IS A BAR,  
AFTER ALL.



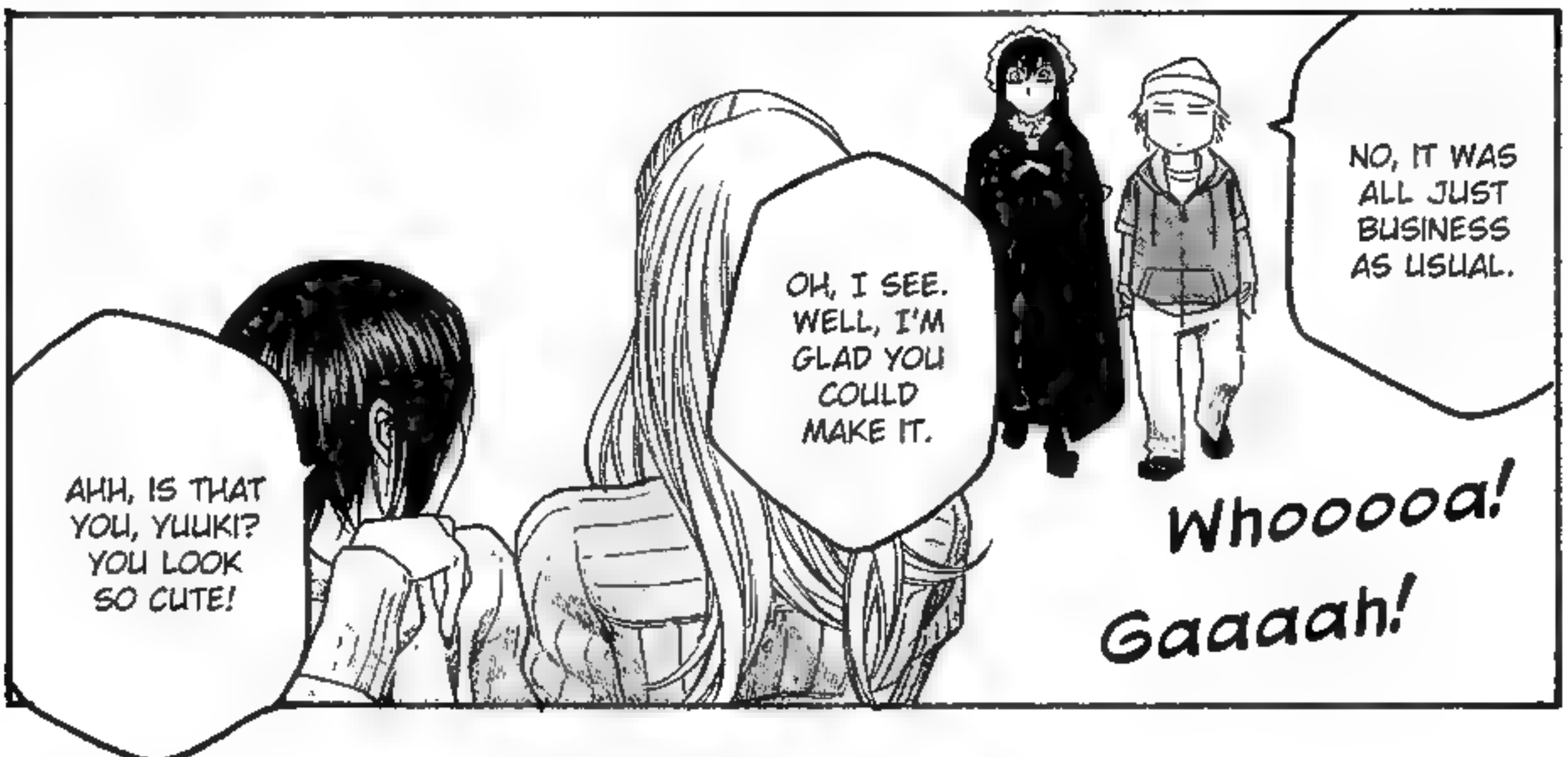
A-ARE YOU  
GONNA GET  
HASEGAWA  
TO DRINK?







Bartender  
Surprisingly,  
he's pretty  
reliable.





HEY YUUKI,  
DON'T YOU  
HAVE ANYTHING  
WHITE TO  
WEAR?



IT'S NICE  
TO SEE  
THE ITSUKI  
SEMINAR  
PAIRING UP  
LIKE THIS.

NOW WHAT  
ARE YOU  
SAYING?  
JUST CUT  
IT OUT.



I WAS JUST  
THINKING  
THAT SAWAKI  
LIKES WHITE.



HUH!?



MARIE?

A FRENCH  
GIRL THAT  
DRESSES IN  
WHITE WHO  
LOOKS JUST  
LIKE YOU.

Fuuu...  
Fuuu...



C-COME  
TO THINK  
OF IT, WHAT  
HAPPENED  
WITH YOU  
AND MARIE,  
SAWAKI!?

YEAH!  
THERE WAS  
THAT, TOO!  
I'M THE ONLY  
ONE WHO  
DIDN'T GET  
ANYTHING!

Stop  
it.

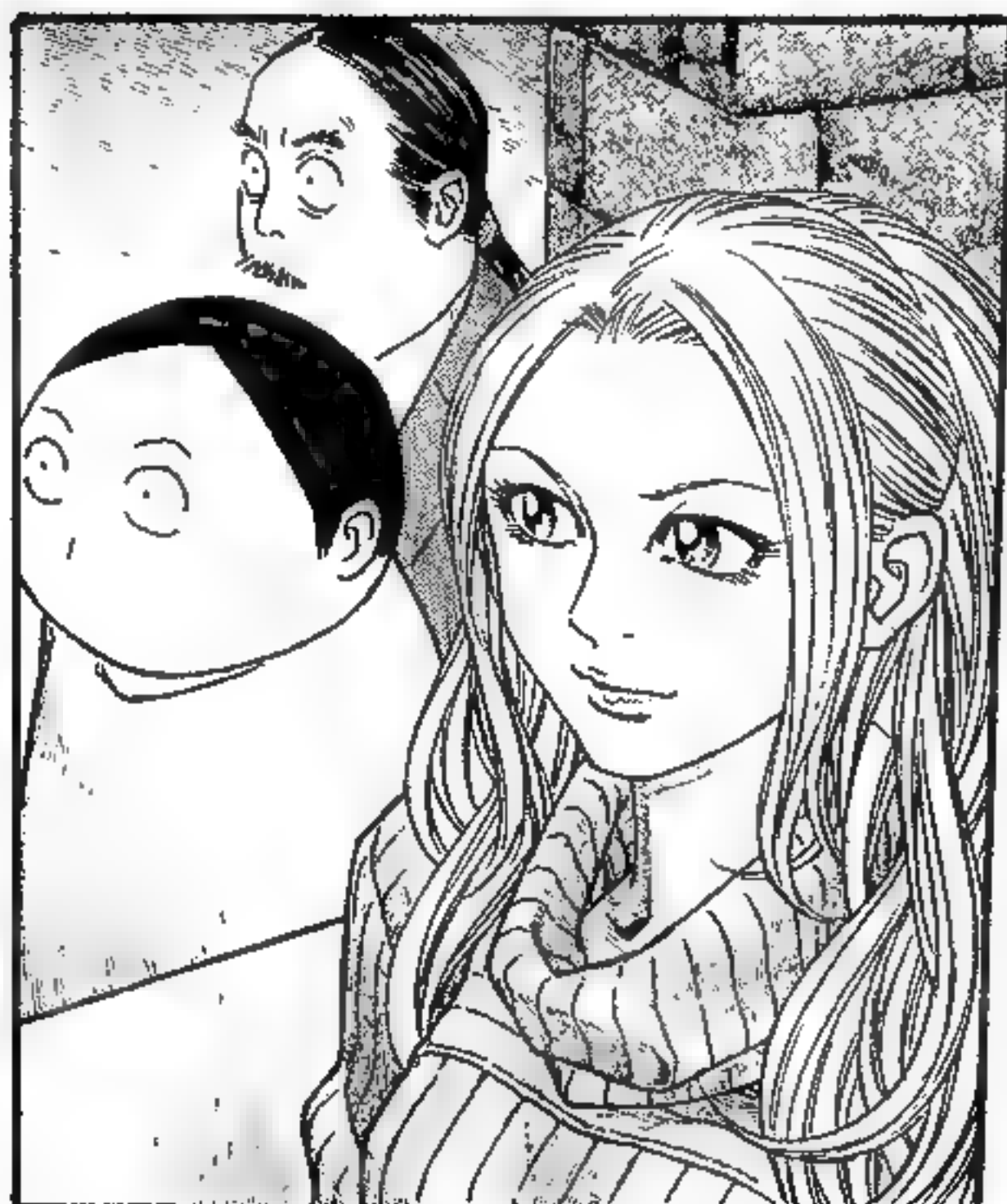
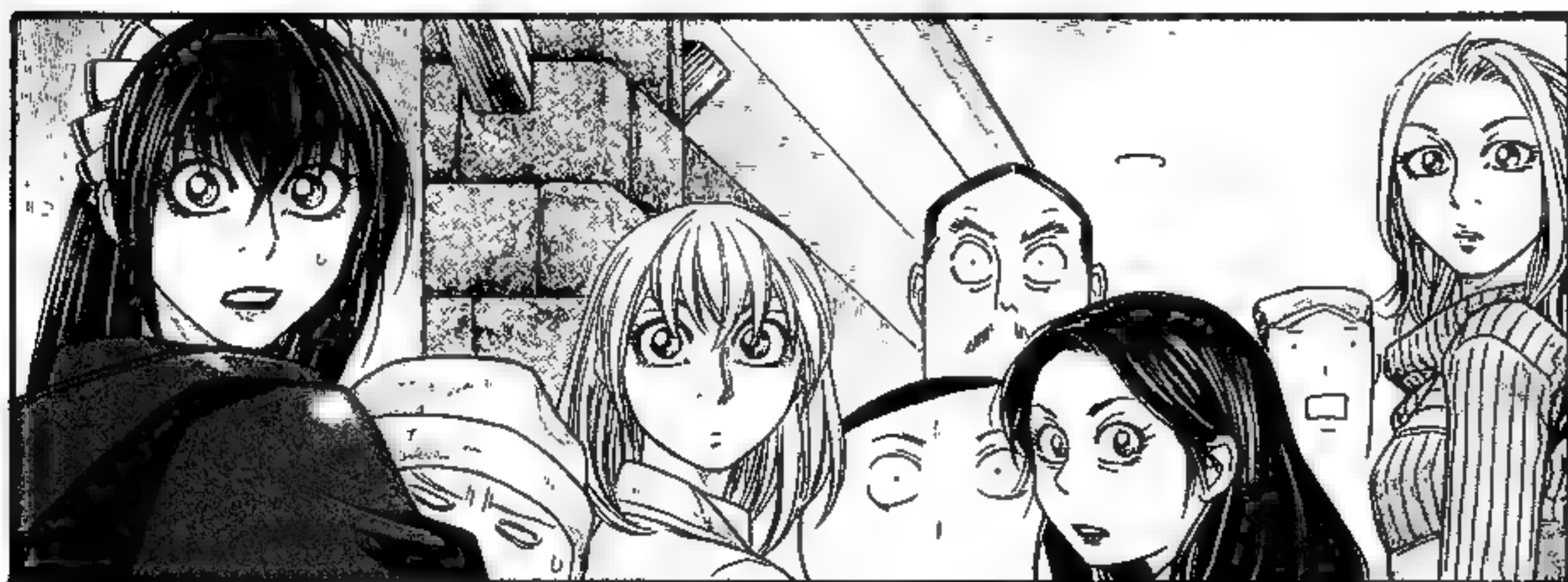
W-WELL,  
IT'S NOT LIKE I  
COULDN'T GET  
SOME THINGS  
IN WHITE...



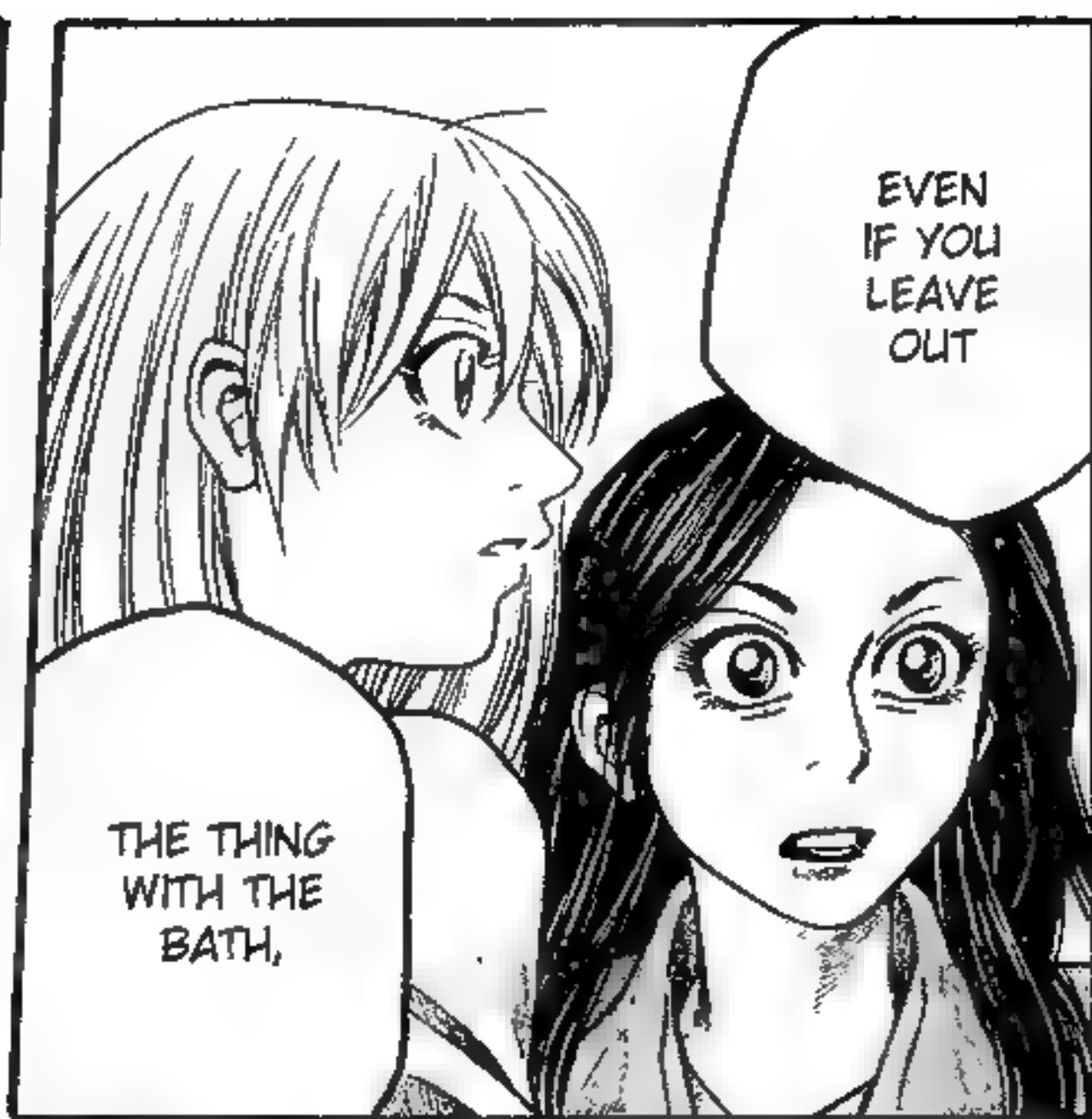


Thud









COME ON,

I WORK ALL THE  
TIME AT THE HOUSE,

MEANWHILE, ALL  
OF THE WINE AND  
JUICE WE MAKE

WILL TRAVEL ALL  
OVER THE WORLD.

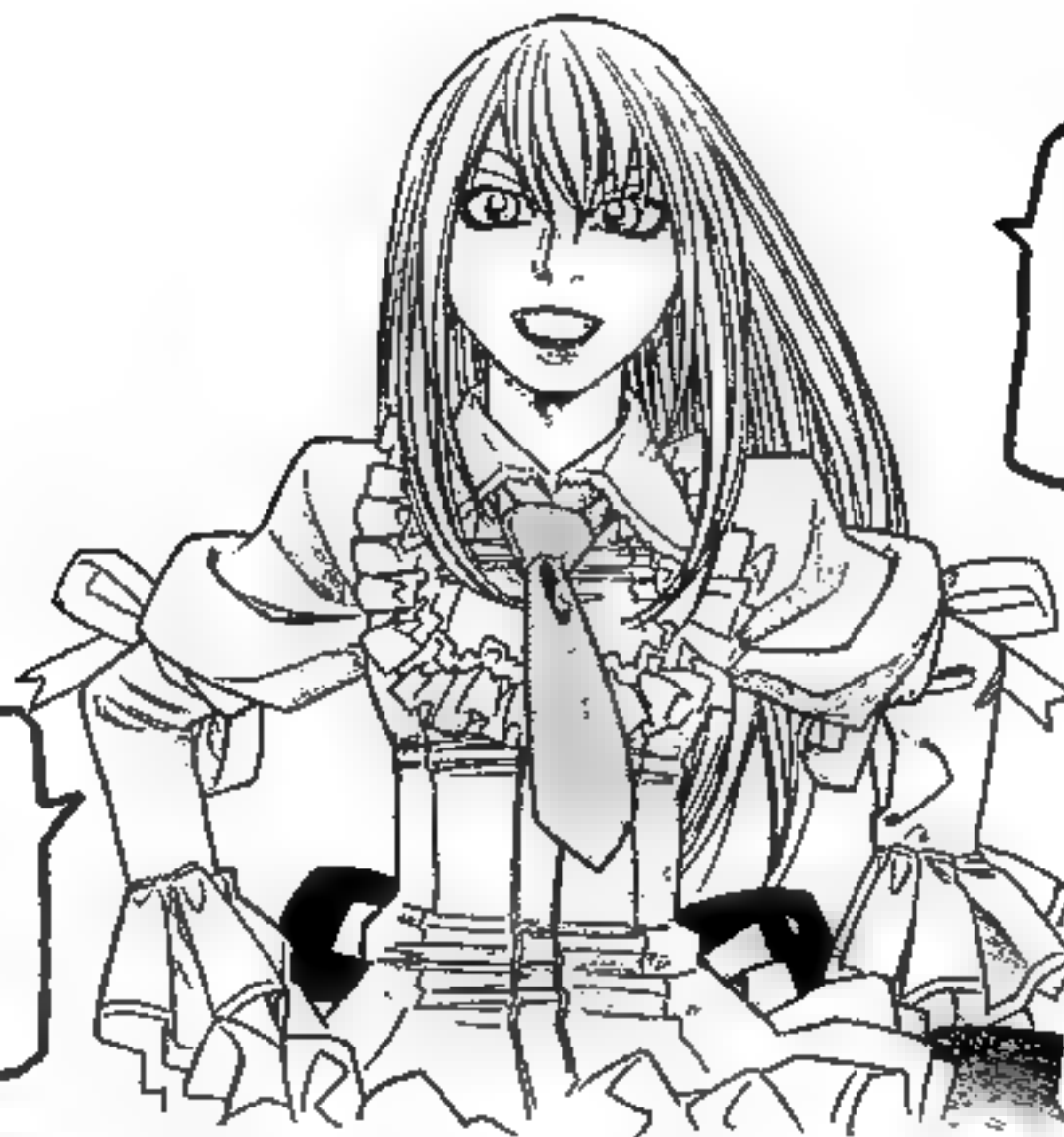
WINE IS

MY CHILD.

AND EVEN IF I GO  
OUTSIDE, IT'S ONLY  
TO CHECK ON THE  
VINEYARDS.

FAR FROM GETTING TO  
GO TO PARIS, I DON'T  
EVEN GET TO GO TO  
DIJON ALL THAT OFTEN.





JUST WAIT UNTIL  
NEXT YEAR.

MY WINE IS GOING TO  
ENSLAVE THE WORLD!



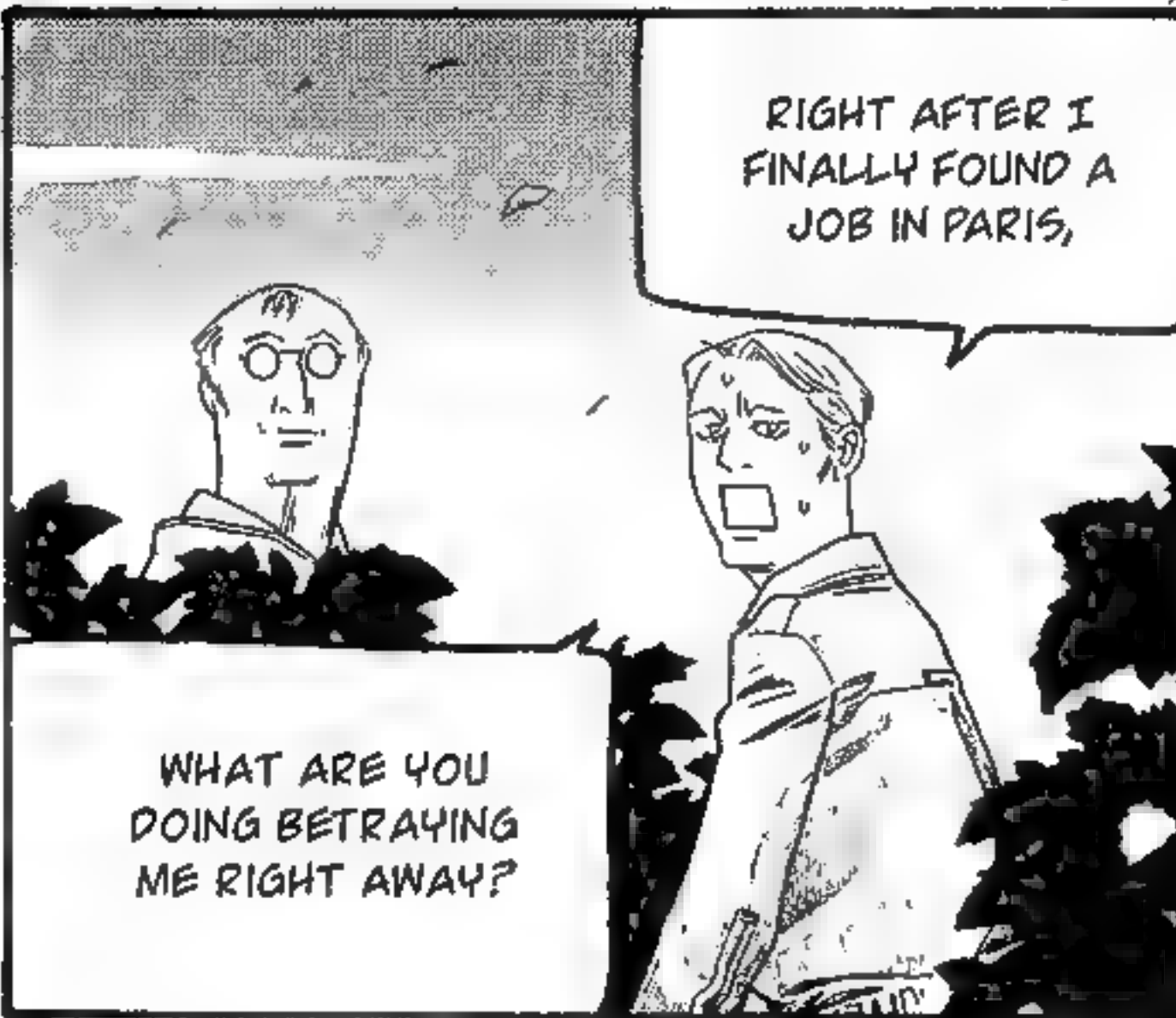
Marie  
There  
was a  
"white  
character"  
in an old  
anime.



Marie's  
older  
brother  
He was  
forced to  
come back  
home.



Nico  
He's  
Marie's  
father



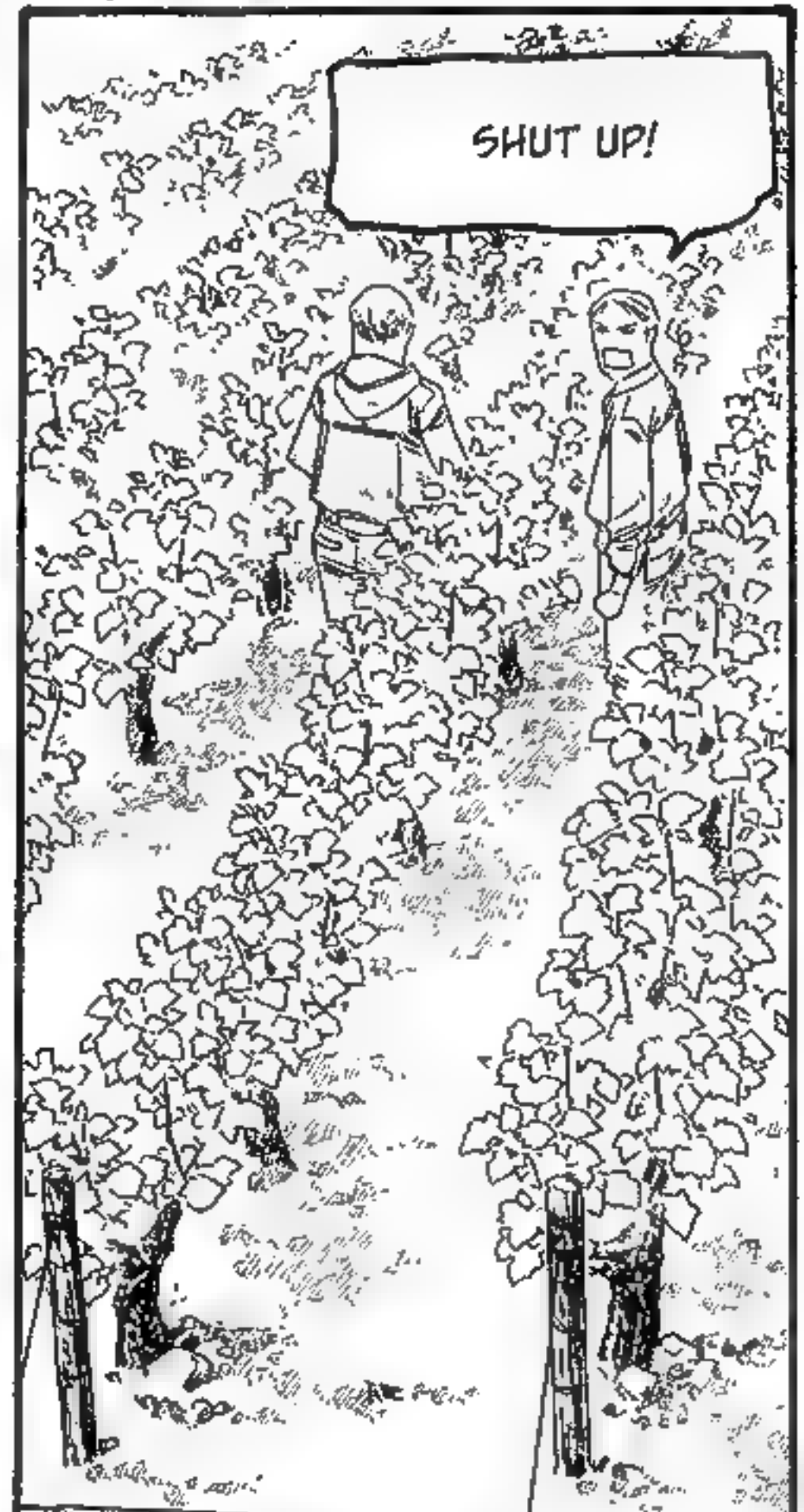
RIGHT AFTER I  
FINALLY FOUND A  
JOB IN PARIS,

WHAT ARE YOU  
DOING BETRAYING  
ME RIGHT AWAY?



HAHA!

SORRY!



SHUT UP!



HERE I AM GETTING  
PUSHED AROUND BY MY  
LITTLE SISTER, SO PUT  
YOURSELF IN MY SHOES!



SEE YOU  
LATER!

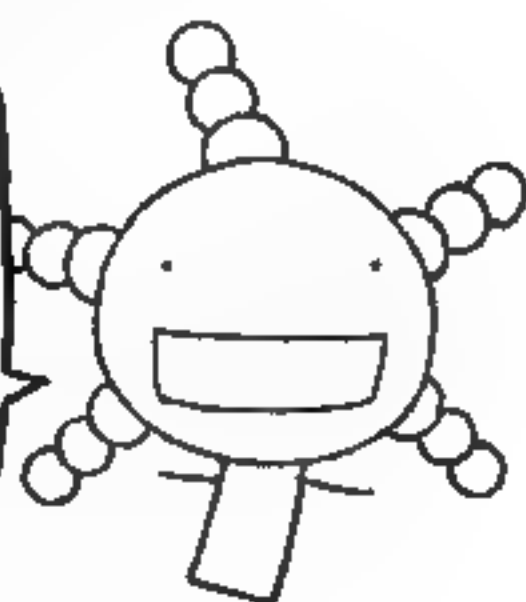
LOOK  
FORWARD  
TO MARIE'S  
NEXT BREW!

OUR  
BREWING  
HAS ONLY  
JUST  
BEGUN!

I HAVE TO HURRY UP AND  
GET THOSE GUYS FROM  
JAPAN TO DRINK IT, TOO.



WE'RE HERE  
TO CELEBRATE  
20 YEARS OF  
TAMIO OKUDA'S  
CAREER AND  
HIS NEW  
ALBUM.



HELLO,  
THIS IS  
MOYASHIMON.

Bessatsu Kadokawa  
Tamio Okuda Feature  
(2008)

MISSIONARY WORK



**A. oryzae**  
This is  
yellow koji  
mold.  
It's skilled  
at turning  
starch into  
sugar, and  
is involved  
in the  
production  
of miso  
soy sauce,  
and sake,  
among  
other things

WE'RE THE  
MICROBES  
THAT APPEAR  
IN THAT  
STORY.

Waaal

Rip Rip Rip Rip

Yogurt

Sawaki

MOYASHIMON IS  
AN EASY-GOING  
MANGA SET AT  
AN AGRICULTURAL  
UNIVERSITY ABOUT  
A GUY NAMED  
TADAYASU SOUEMON  
SAWAKI WHO CAN  
SEE MICROBES.

Waaal



**P. chrys-  
ogenum**  
This is  
blue mold.  
It loves  
warm  
places.  
It's also  
involved  
in the  
production  
of penicillin.

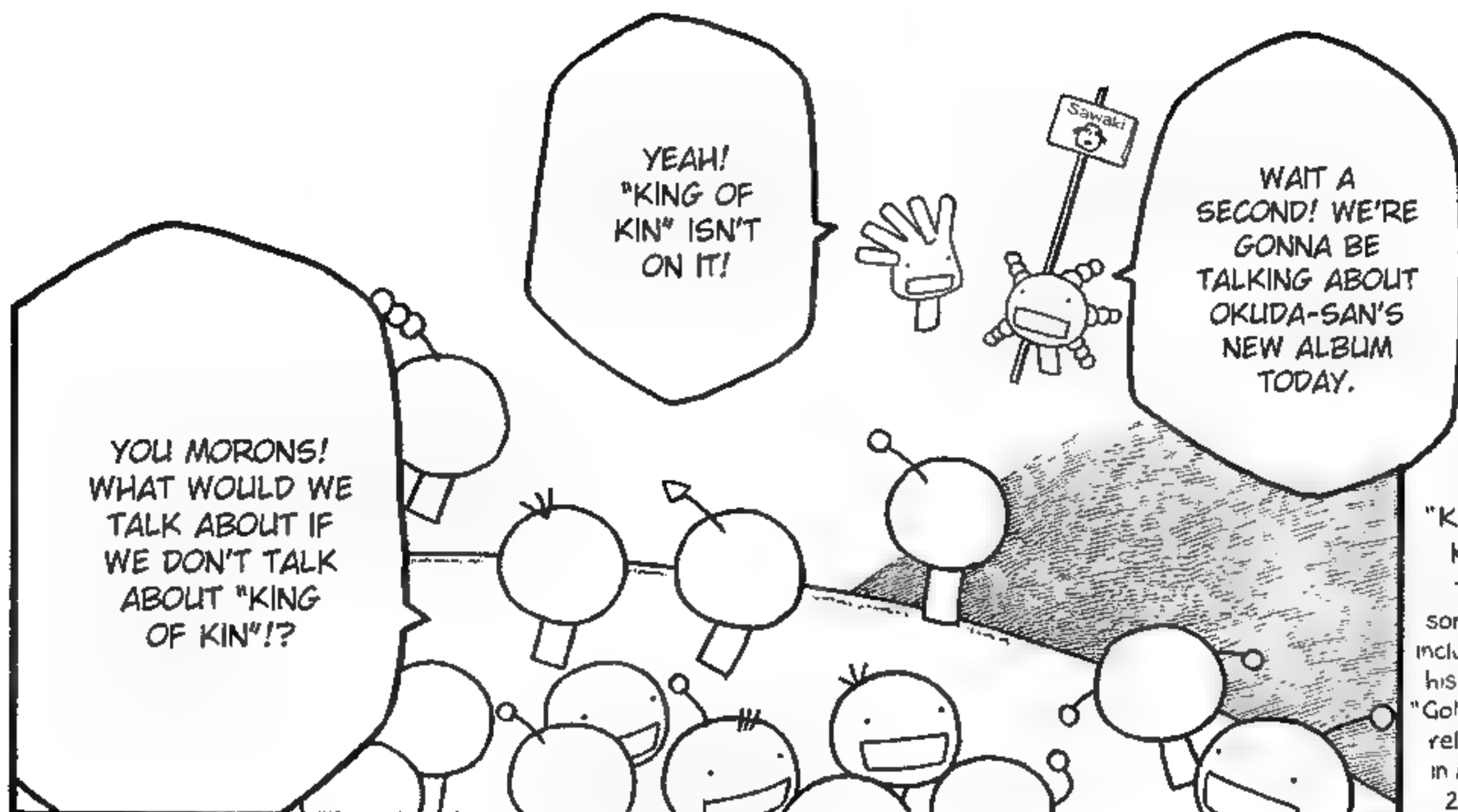
WE'RE KING!  
DON'T YOU  
KNOW ABOUT  
"KING OF KIN"?

Open

Huh!?

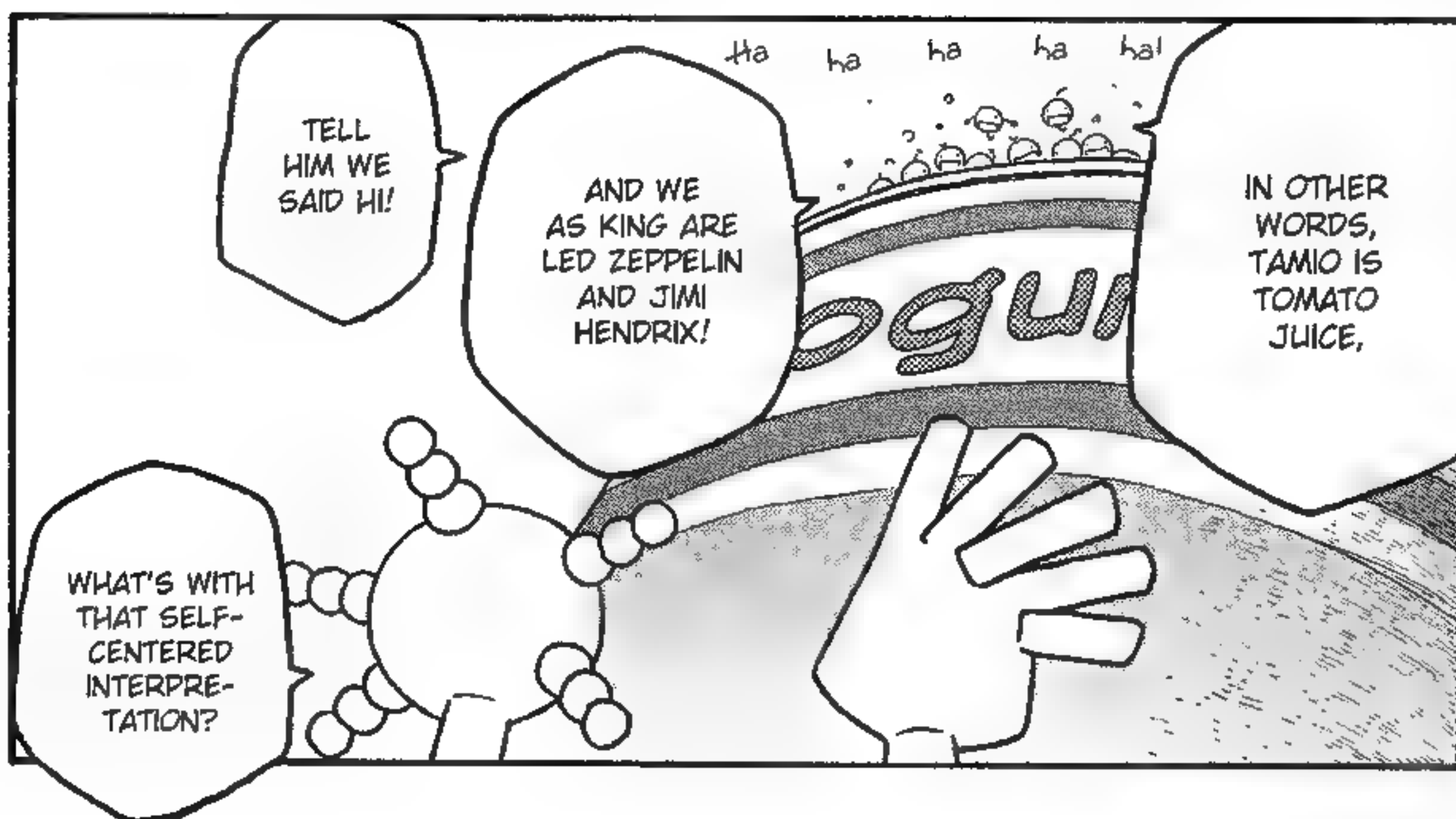
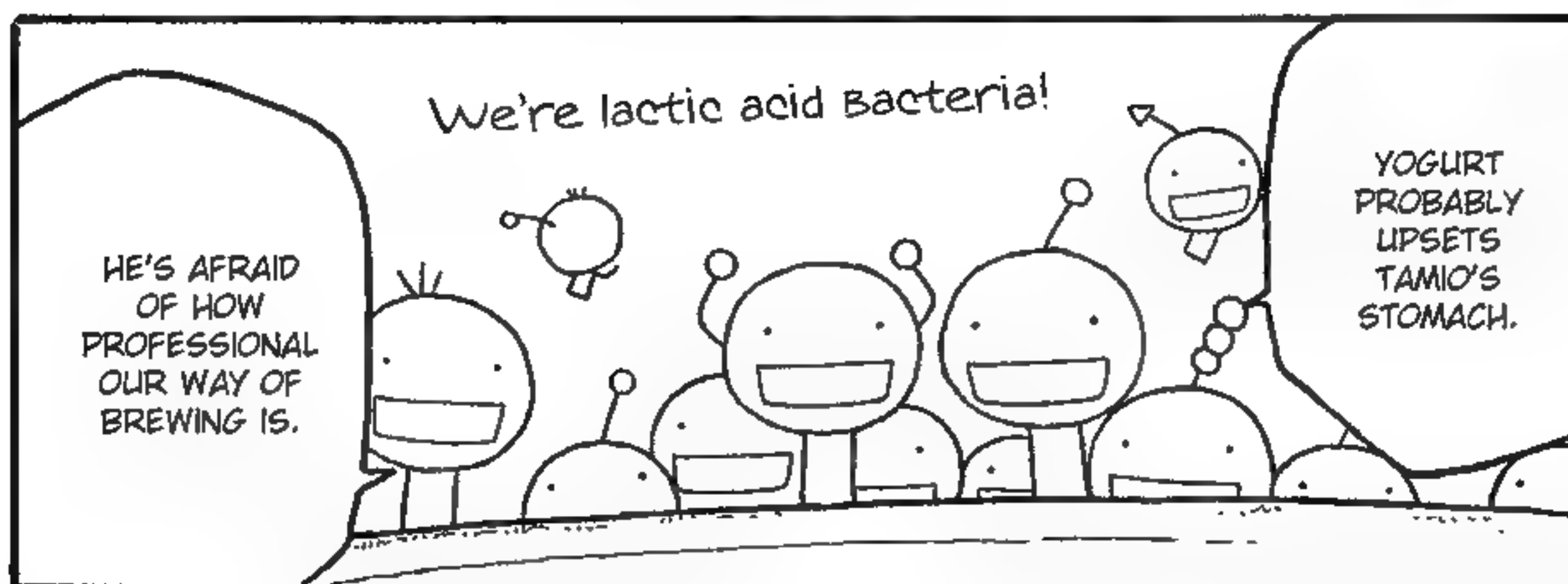
Sawaki

OHhhh!  
WHAT ABOUT  
THE MICROBES  
AROUND  
TAMIO?



"King of Kin"  
This song was included on his album "Goldblend" released in March 2000

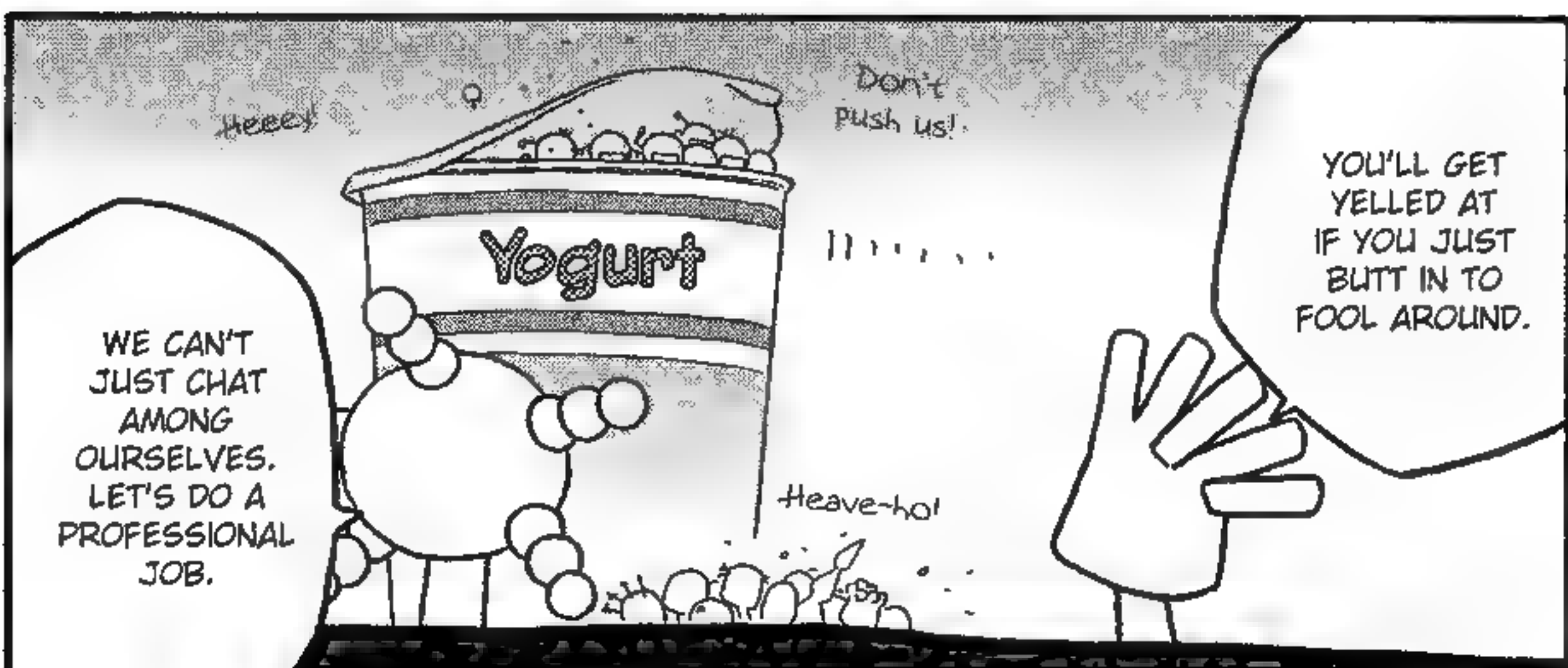
TL note: Kin is the Japanese word for microbe.



B. b'f'dum & lactic acid bacteria  
Thanks for taking care of us back then, Okuda-san.



Yogurt  
By the way, if you read "yogurt" in Esperanto, it becomes "yakult".



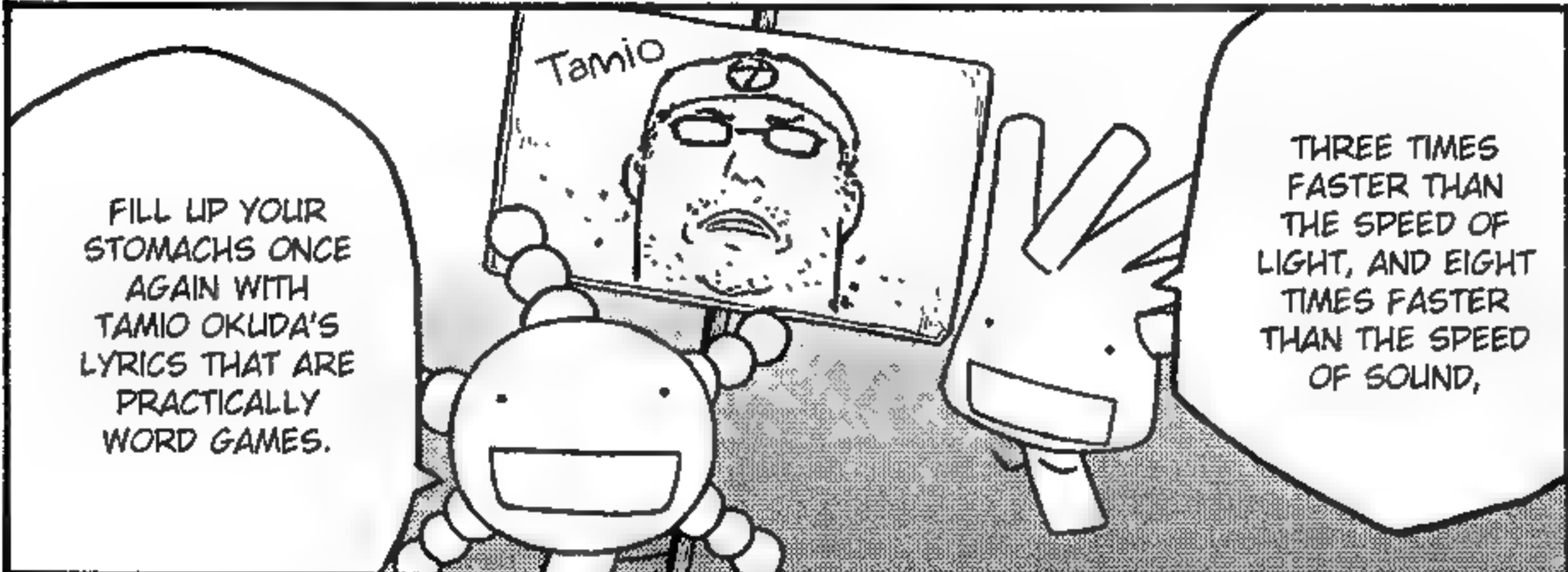
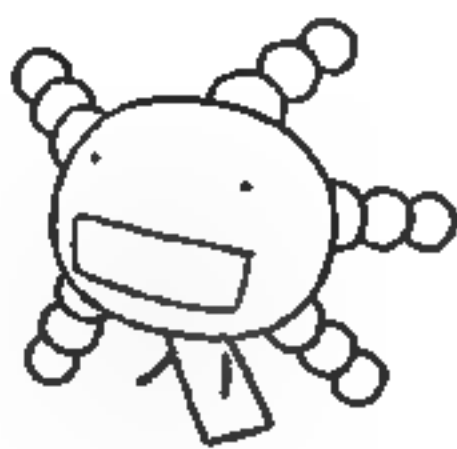
Tamio Okuda "Fantastic OT9"

YET AGAIN, IT LAYS BARE THE WONDERFUL, CAREFREE WORLD OF TAMIO THAT TURNS SOMETHING LIKE "AS USUAL" INTO WORDS OF PRAISE.



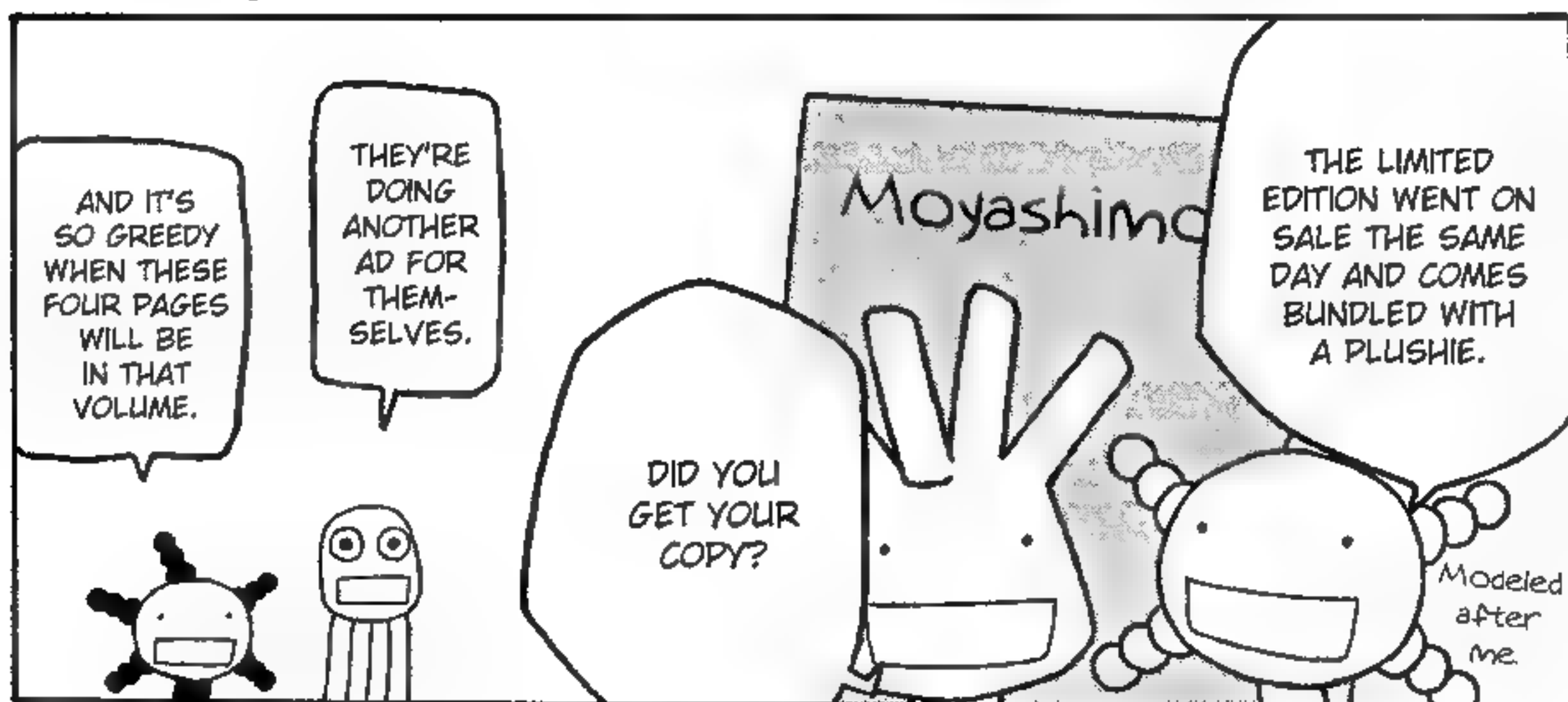
- Inabikari
- Surudoku Sainara
- Frontier no Pioneer
- Ai no Boat
- Itsumo Sou
- Adrenaline
- Sannin wa Moriagaru (J to G to A)
- Kaimoku Boogie
- Chibashitte
- Ima kara Umi o
- Suzu to Ame
- Nande Motto
- Mugen no Kaze
- Ashita wa Dou da

NOW THEN, HIS NEWEST ALBUM "FANTASTIC OT9" WAS RELEASED ON JANUARY 16, 2008.

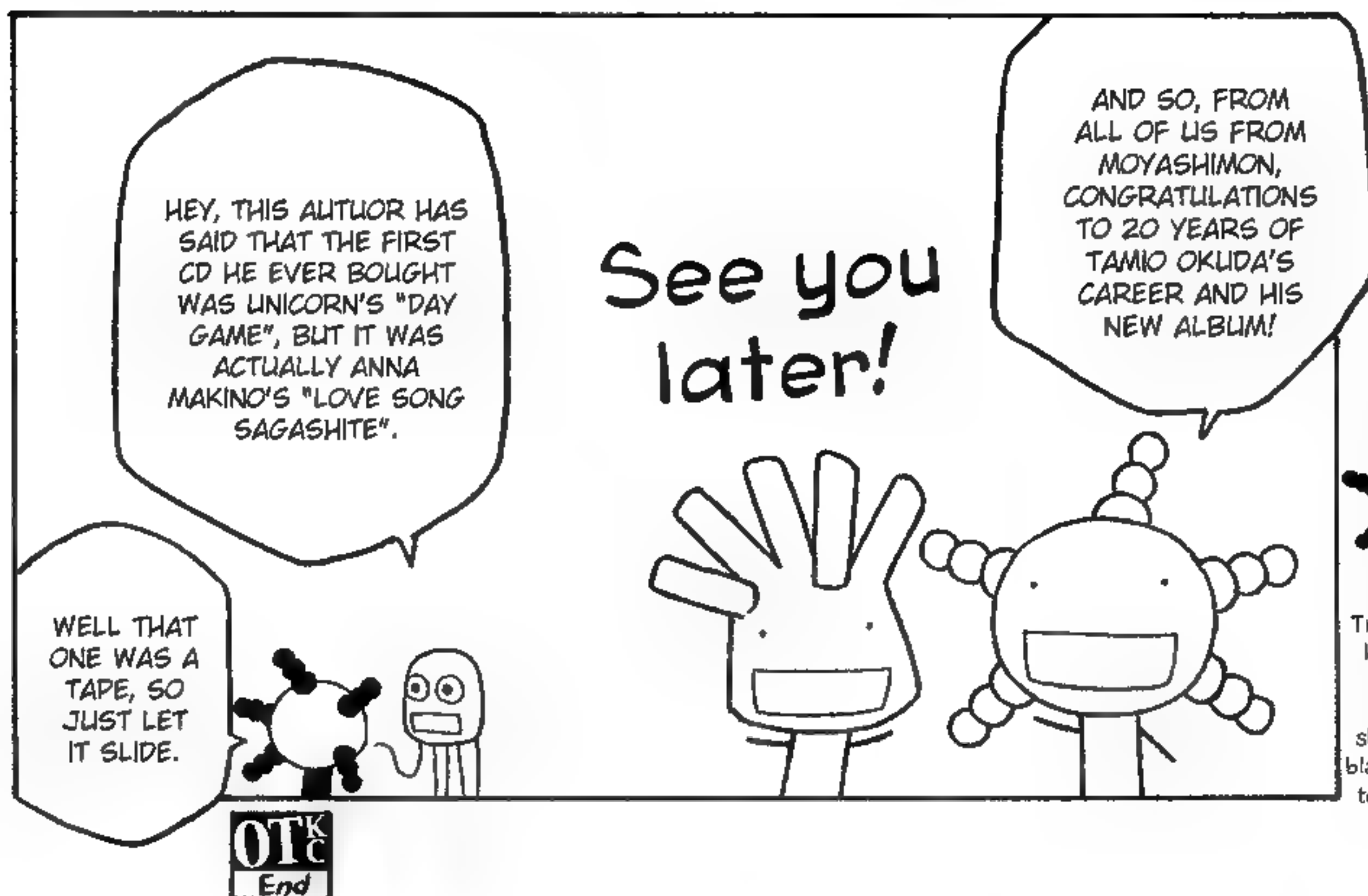


FILL UP YOUR STOMACHS ONCE AGAIN WITH TAMIO OKUDA'S LYRICS THAT ARE PRACTICALLY WORD GAMES.

THREE TIMES FASTER THAN THE SPEED OF LIGHT, AND EIGHT TIMES FASTER THAN THE SPEED OF SOUND,



E. coli  
This is  
intestinal  
bacteria.  
Make sure  
you wash  
your hands  
after you  
go to the  
bathroom.



A. niger  
This is black  
koji mold.  
Leave  
making  
shochu and  
black vinegar  
to this guy





## Bonus



HISTORY,  
TRADITION,  
CLASSINESS AND  
RECOGNIZABILITY  
ARE ALL WHAT  
YOU'D EXPECT  
FROM FRANCE.

WHEN IT  
COMES TO  
WINE, YOU  
THINK OF  
FRANCE, AND  
WHEN IT COMES  
TO FRANCE,  
YOU THINK  
OF WINE.

CAN YOU REALLY  
SAY THAT CHEAP  
WINE FROM ALL  
OVER THE WORLD  
IS INFERIOR TO  
FRENCH WINE?

BUT...  
IS THAT  
REALLY THE  
CASE?

## Judgment of Paris

THAT OPPONENT IS  
CALIFORNIAN RED  
AND WHITE WINE  
FROM AMERICA  
THAT'S REALLY  
POPULAR RIGHT  
NOW.

THE TRUTH IS,  
FRENCH WINE  
HAS LOST THREE  
TIMES TO THE  
SAME OPPONENT  
IN "FLAVOR" OF  
ALL THINGS.

This is something like from "Tameshite Gatten".

TL note: Tameshite Gatten (Try and Understand) was a show that

gave solutions to small life matters with scientific experiments.

Hahahahaha!

What an idiot!

EVERYONE THAT HEARD THAT BURST INTO LAUGHTER BECAUSE AMERICAN WINE WAS VIRTUALLY UNKNOWN AT THE TIME.

I ACCEPT THAT FRENCH WINE IS NO. 1,

ENGLISHMAN AND WINE LOVER STEVEN SPURRIER ONCE SAID,

BUT I THINK AMERICAN WINE TASTES GOOD, TOO.

WOULDN'T IT BE INTERESTING IF WE PIT AMERICAN WINE AGAINST FRENCH WINE?

1976 WAS THE 200TH YEAR OF AMERICAN INDEPENDENCE, AND SINCE AMERICA AND FRANCE ARE FRIENDS, THEY WERE IN THE MOOD TO CELEBRATE.

THE SHOWDOWN WAS SET TO OCCUR IN PARIS.

WELL, I'M SURE THAT FRANCE IS GONNA WIN, BUT THIS IS ALSO TO SUPPORT AMERICAN WINE.

Ah!

BUT WELL, AMERICA'S TOTAL LOSS SEEMED LIKE A DONE DEAL, SO AS A HANDICAP, SIX AMERICAN WINES WERE PITTED AGAINST FOUR FRENCH WINES.

Taillevent owner

Wine Institute of France president

French AOC chairman

DRC manager

Tour D'Argent sommelier

Wine school owner

Among others

Editor-in-chief of a French magazine

Perfect!

All of the judges were French.

SPURRIER CHOSE TOP-CLASS FRENCH WINES THAT COULD EASILY WIN AND EVEN CHOSE JUDGES THAT WERE PARTIAL TO FRENCH WINE.

America's 200th anniversary

American wine is, well, doing the best it can party

EVERYONE WAS HAVING FUN IN A CAREFREE AND HARMONIOUS MOOD THAT EVEN EXTENDED TO THE SCORING.

Anahaha!

I guess those Americans are trying their hardest.

You can tell which it is just by the scent

This taste is definitely French

THE WINES WERE JUDGED IN A BLIND TASTE TEST.



SEVERAL OF THE JUDGES TRIED TO REWRITE THEIR SCORES, AND THERE WAS A MAD RUSH NOT TO ANNOUNCE THE RESULTS.

Meursault Charmes

Chateau Montelena

Chalone Vineyard

Chateau Mouton Rothschild

Stag's Leap Wine Cellars

Chateau Haut-Brion

AND WHEN THE VOTES WERE TALLIED, AMERICA WON BY A MILE.

Whaaaat!?

Oh no...

Spurrier

THE NEWS OF THE COMPLETE VICTORY OF THE CALIFORNIAN WINES RUSHED ALL OVER AMERICA AND FRANCE.

Chateau Montelena owner Jim Barrett

I'M IN FRANCE RIGHT NOW

HA HA HA

STUDYING AT A VINEYARD, SO I'M GOING TO HANG UP

Dinner's ready, Dear.

I SEE.

HA HA

THAT'S GREAT.

Stag's Leap owner Warren Winiarski

AT THAT TIME, THE OWNERS OF THE AMERICAN RED AND WHITE WINES THAT GOT FIRST PLACE SAID,

AND THEN AT THE 1986 REMATCH, AMERICAN WINE ONCE AGAIN WON BY A MILE.

THE SAME WINE WILL WIN FOR SURE AFTER 10 YEARS!

FRENCH WINE SHOWS ITS TRUE WORTH ONCE IT'S AGED!

ALL OF THE RED WINES HAD NARROW MARGINS!

FRANCE WAS EXTREMELY DISPLEASED BY THESE RESULTS,

## 2006 revenge match

AMERICA'S RED WINE TOOK THE TOP FIVE SPOTS.

6th place: Chateau Mouton Rothschild

Clos Du Val

Mayacamas

Heitz Cellars Martha's Vineyard

Stag's Leap Wine Cellars

Ridge Monte Bello

AND SO, AT THE THIRD SHOW-DOWN,

Noooooooo!



I'M SURE FRANCE WOULD HAVE OVERWHELMINGLY WON IF IT WASN'T A BLIND TASTE TEST.



The daughter of an unknown domaine: Marie

IF SOMEONE CAN'T LOVE THEIR SOIL, LOVE THEIR ROOTSTOCK AND STAND IN THEIR VINEYARD EVERY DAY, THEN IT'S NO WONDER THEY WOULD LOSE.



The God of Burgundy: Henri Mayer

THIS IS A VICTORY FOR ALL OF THE AMERICAN WINERIES THAT WORK HARD EVERY DAY AND DON'T GIVE UP.



Opus One owner: Robert Mondavi

HERE ARE A FEW WORDS FROM SOME NOTABLE PEOPLE WHO SAW THESE RESULTS.



Marie!

THAT'S LIKE GOING OUT WITH SOMEONE JUST BASED ON HOW THEY LOOK!

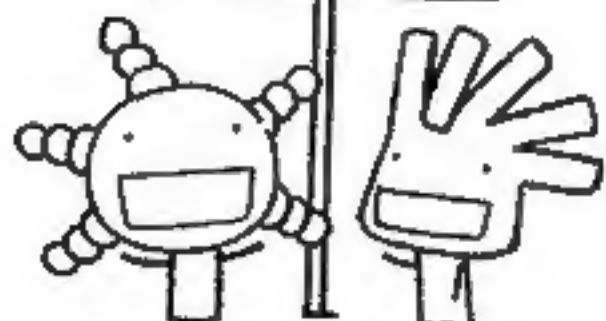
A-A-A-A COMPETITION JUST BASED ON TASTE IS SUCH A CRUDE IDEA!

COME TALK TO ME IF THERE'S A WINE THAT CAN BEAT BURGUNDIAN PINOT NOIR!

AND EVEN IF THEY LOST, IT WAS JUST BURGUNDIAN CHARDONNAY AND BORDEAUX!

She's so scary...

See you again in volume 7.



BESIDES, EVEN IF THIS PARIS SHOWDOWN WAS A REBUKE TO THE ARROGANT FRENCH WINERIES AT THE TIME, THEY STILL DESERVE PLENTY OF RECOGNITION! B-B-B-BUT



G-G-G-GRANTED, I HAVE TO TAKE MY HAT OFF TO CALERA'S JOSH JENSEN FOR HIS OVERFLOWING LOVE, ENERGY AND DETERMINATION TOWARDS PINOT!

Josh Jensen was so moved by Romanee-Conti that he studied wine at DRC and set out to cultivate Pinot Noir in his home state of California. He used data from NASA satellites, looked for soil similar to that in Burgundy, and founded the winery Calera, which is now called "Californian Romanee-Conti". It's said that Jensen had imported Romanee-Conti rootstock, but that would be against the law, so Calera views this as simply a rumor.






MOYASHIMON

TO BE RELEASED  
IN AUTUMN 2008.

※ Also, the preview, title and contents may change.

MoeShim♥n! 7



Hachimitsu Scans  
~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)